THE

MODERN COOK;

AND

FRUGAL HOUSEWIFE's

COMPLEAT GUIDE

To every Branch in displaying her Table to the greatest Advantage, viz.

The Judgment of Meat at Market;

With DIRECTIONS for

ROASTING,	STEWING,	FRICASSEYING,
BOILING,	BROILING,	AND
HASHING,	FRYING,	BAKING;

Also for MAKING

PUDDINGS,	PIES,	CREAMS,
CUSTARDS,	TARTS,	JELLIES,
CAKES,	RAGOUTS,	SYLLABUBS,
CHEESE CAKES,	SOUPS,	WINES, &c. &c.

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And several select Papers by a Lady of Distinction, lately deceased, of New and in Infallible Rules to be observed in

PICKLING, | PRESERVING, | BREWING, &c.

BY

E. SPENCER,

Late Principal COOK to a Capital TAVERN in London.

NEWCASTLE UPON TYNE:

PRINTED for the AUTHOR, 1782.

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ERRATUM.

Page 24, 2*d line from the bottom, inſtead of* with pepper, ſalt, &c. *read* mace, ſalt, &c.

INTRODUCTION.

Directions for MARKETING, *&c.*

Shewing the Seaſons of the Year for Butcher's Meat, Poultry, Fiſh, &c.

To chuſe Veniſon.

THE ſeaſon for Buck Veniſon begins in May, and is in ſeaſon till All-hallows-day; the Doe is in ſeaſon from Michaelmas to the end of December, and ſometimes to the end of January. You muſt wipe it quite dry with a cloth, rub it with vinegar to prevent the flies getting to it, or it will ſoon ſpoil: it is generally kept eight days before uſed, to make it tender and give it a fine flavour. Try the haunches or ſhoulders under the bones that come out, with your finger or knife, and as the ſcent is ſweet or rank, it is new or ſtale; and the like of the ſides in the moſt fleſhy parts: if tainted they will look greeniſh in ſome places, or very black. Look on the hoofs, and if the clefts are very wide and rough it is old, if cloſe and ſmooth it is young.

To chuſe Lamb.

In chuſing a Lamb's-head obſerve the eyes; if they are wrinkled or ſunk in, it is ſtale; if lively and plump it is new and ſweet. In a fore-quarter mind the neck-vein be of a ſky-blue, then it is ſweet and good; but if inclining to green or yellow, it is almoſt if not tainted: in a hind-quarter, if it has a faintiſh ſmell under the kidney, and the knuckle be limber, it is ſtale.

To chuſe Mutton.

To judge of Mutton, you muſt look at the lean part, where the fore quarter is cut off from the hind, and it will be marbled with fat, and the lean of a dark red; conſequently in perfection as it will be about five years old: but if young, it will not be ſo mixed in the grain; and the lean of a pale red. If the fat be inclinable to yellow, it is tainted in the feeding.

To chuſe Veal.

If the bloody vein in the ſhoulder looks a bright red it is new killed; but if blackiſh, or greeniſh, it is ſtale. The loin firſt taints under the kidney, and the fleſh if ſtale, will be ſoft and ſlimy.

The neck and breaſt taint firſt at the upper end, and you will perceive ſome duſky, yellowiſh, or greeniſh appearance, the ſweetbread on the breaſt will be clammy, otherwiſe it is freſh and good.

The fleſh of a bull calf is redder and firmer than that of a cow calf, and the fat harder; but always chuſe quey veal.

To chuſe Beef.

If Ox, and proper age, the lean will be of a darkiſh red, and marbled in the grain, which may be ſeen at the lean part of the thin end of the ſurloin, or at the cutting of the fore-chain. The fat of Cow Beef is whiter, and the lean a pale red. Bull Beef is of a cloſer grain, and a deep duſk red, and has a rankiſh ſmell; and the fat ſkinny and hard.

N. B. Obſerve right Ox Beef when a round is cut off the Leg, it appears ſo juicy as if it was full of gravy.

To chuſe Pork.

For roaſting buy ſmall Pig Pork, the lean muſt be near as fine as veal in the grain; the fat firm and of a fine white colour. If the lean be reddiſh and the fat yellow, it is tainted, or has not been properly attended to in the feeding. For boiling, let your Pork be fatter than roaſting, and of a fine grain.

To chuſe Brawn.

Thick Brawn is old, the moderate is young. If the rind and fat be very tender, it is not boar-brawn, but barrow or ſow.

To chuſe Hams.

Put a knife under the bone that ſticks out of the Ham, and if it comes out clean, and has a good flavour, it is ſweet and good; if much ſmeared and dull, it is tainted and ruſty.

To chuſe Bacon.

If the fat be white, oily in feeling, and does not break or crumble, and the fleſh ſticks well to the bones,

and

and bears a good colour it is good; but if the contrary, and the lean has ſome little ſtreaks of yellow, it is ruſty or will ſoon be ſo.

To chuſe Butter.

When you buy Butter, truſt not to that which will be given you to taſte, but try in the middle, and if your ſmell and taſte be good, you cannot be deceived.

To chuſe Cheeſe.

Cheeſe is to be choſen by its moiſt and ſmooth coat; if old cheeſe be rough-coated, rugged or dry at top, beware of little worms or mites. If it be all over full of holes, moiſt or ſpungy, it is ſubject to maggot. If any ſoft or periſhed place appear on the outſide, try how deep it goes, for the greater part may be hid within.

To chuſe Eggs.

Hold the great end to your tongue, if it feels warm it is new, if cold it is bad; and ſo on in proportion to the heat and cold ſo is the goodneſs of the Egg. Another way to know a good Egg is, to put the Egg into a pan of cold water, the freſher it is, the ſooner it will fall to the bottom; if rotten it will not ſink at all.

To keep Eggs good.

Place them all with the ſmall end downwards in fine wood aſhes, turning them once a week end ways, and they will keep ſome months.

To chuſe Poultry.

A Cock or Capon, &c. If they are young, their ſpurs are ſhort and dubbed; but take particular notice they are not pared or ſcraped. If the hen is old her legs and comb are rough; if young, ſmooth.

A Turkey. If the cock be young, his legs will be black and ſmooth, and his ſpurs ſhort; if ſtale, his eyes will be ſunk in his head, and his feet dry; if new, the eyes lively and limber. For the hen obſerve the ſame directions; and if ſhe is with egg, ſhe will have a ſoft open vent; if not, a hard cloſe one.

A Gooſe. If the bill is yellowiſh, and has but few hairs, it is young; but if full of hairs, and the bill

and foot red, it is old; if freſh, limber footed; if ſtale, dry footed.

Ducks, wild or tame. If freſh, limber footed; if ſtale, dry footed.

A true wild duck has a reddiſh foot, and ſmaller than the tame one.

To chuſe a Rabbit or Coney.

If a Rabbit be old, the claws will be very long and rough, and grey hairs intermixed with the wool; but if young, the claws and wool ſmooth; if ſtale it will be limber, and the fleſh will look blueiſh, having a kind of ſlime upon it; but if freſh, it will be ſtiff, and the fleſh white and dry.

To chuſe Pigeons, &c.

The Dove-houſe Pigeons when old, are red-legged; when new and fat, limber footed and feel full in the vent; when ſtale their vents are green and flabby.

To chuſe Fiſh.

Salmon, Whiting, Pike, Trout, Carp, Tench, Grayling, Barbel, Chub, Ruff, Eel, Smelt, Shad, &c. All theſe are known to be new or ſtale by the colour of their gills; their eaſineſs or hardneſs to open, the hanging or keeping up their fins, the ſtanding out or ſinking of their eyes, &c. &c. or by ſmelling their gills.

Turbot. He is choſen by his thickneſs and plumpneſs; and if his belly be of a cream colour, he muſt ſpend well; but if thin, and his belly of a blueiſh white, he will eat very looſe.

Cod and Codling. Chuſe them by their thickneſs towards the head, and the whiteneſs of the fleſh when it is cut.

Ling. For dried Ling, chuſe that which is thickeſt in the poll, and the fleſh of the brighteſt yellow.

Scate and Thornback. Chuſe them by their thickneſs; and the She-ſkate is always the ſweeteſt, eſpecially if large.

Soals. Theſe are choſen by their thickneſs and ſtiffneſs; when their bellies are of a cream colour, they ſpend the firmer.

Sturgeon. If it cuts without crumbling, and the veins and griſtle give a true blue where they appear, and the fleſh a perfect white, then conclude it to be good.

Mackarel.

Mackarel and freſh Herrings. If the gills are of a lively and ſhining redneſs, their eyes ſtand full and the fleſh is ſtiff, then they are new; but if duſky and faded, or ſinking and wrinkled, and the tails limber, they are ſtale.

Flounders and Plaice. If they are ſtiff, and their eyes be not ſunk or look dull, they are new; the contrary when ſtale. The beſt of Plaice look blueiſh on the belly.

Lobſters. Chuſe them by their weight, the heavieſt are the beſt, if no water is in them; if new, the tail will fly up like a ſpring; if full, the middle of the tail will be of hard, reddiſh, ſkinned meat.

Prawns, Shrimps, and Crab-fiſh. The two firſt, if ſtale, will caſt a kind of ſlimy ſmell, their colour fading, and they ſlimy; otherwiſe all of them are good.—The latter, if ſtale will be limber in their claws and joints, their red colour turned blackiſh and duſky, and will have an ill ſmell under their throats.

Pickled Salmon. If the fleſh feels oily, the ſcales ſtiff and ſhining, and it comes in fleaks, and parts without crumbling, then it is new and good, and not otherwiſe.

Poultry in Seaſon.

January. Hen Turkeys, Capons, Pullets with eggs, Fowls, Chickens, Hares, all ſorts of wild Fowl, tame Rabbits and tame Pigeons.

February. Turkeys, &c. as above, in this month begin to decline, Green Geeſe, young Ducklings, and Turkey Poults.

March. This month the ſame as the preceding months; only wild fowl goes quite out.

April. Pullets, ſpring Fowls, Chickens, Pigeons, young Wild Rabbits, Leverets, young Geeſe, Ducklings, and Turkey Poults.

May and *June* the ſame.

July. The ſame, with young Partridges, Pheaſants, and Wild Ducks, called Flappers or Moulters.

Auguſt the ſame.

September, October, November, and *December.* In theſe months all ſorts of fowls, both wild and tame, are in ſeaſon; and the three laſt, is the full ſeaſon for all manner of wild fowl.

Fiſh in Seaſon.

January. Salmon, Cod, Turbit, Soles, Carp, Tench, Eels, Lamperys, Flounders, Plaice, Whitings, Thorback, Skate, Smelts, Sturgeon, Cray-fiſh, Haddock, Crabs, Lobſters, Prawns, and Oyſters.

February. Turbit, Cod, Salmon, Soles, Whitings, Haddocks, Sturgeon, Skate, Plaice, Flounders, Smelts, Tench, Carp, Lampray, Eels, Crabs, Lobſters, Oyſters, Prawns, Cray-fiſh.

March. Salmon, Ling, Skate, Soles, Whitings, Turbit, Flounders, Carp, Tench, Lobſter, Crabs, Cray-fiſh, Prawns, and Oyſters.

April. Salmon, Ling, Carp, Tench, Turbit, Trouts, Skate, Smelts, Prawns, Lobſters, and Crabs.

May. Salmon, Trout, Soles, Carp, Tench, Eels, Herrings, Smelts, Turbit, Lobſter, Cray-fiſh, Crabs, and Prawns.

June. Gilts, Trout, Pike, Eels, Soles, Turbit, Carp, Tench, Mackarel, Herrings, Smelts, Lobſters, Cray-fiſh, Shrimps, Lamprays, and Prawns.

July. Turbit, Gilts, Cod, Mackarel, Herrings, Soles, Skate, Flounders, Plaice, Pike, Carp, Tench, Eels, Lobſters, Prawns, Cray-fiſh, and Shrimps.

Auguſt. Pike, Cod, Flounders, Plaice, Skate, Thornback, Mackarels, Herrings, Carp, Eels, Cray-fiſh, Prawns, Oyſters, and Lobſters.

September. Cod, Soles, Skate, Flounders, Plaice, Smelts, Pike, Carp, Tench, Lobſters, and Oyſters.

October. Pike, Carp, Tench, Smelts, John Dorees, Soles, Perch, Brills, Codlins, Oyſters.

November. Dorees, Smelts, Barbets, Gurnets, Carp, Pike, Tench, Whitings, Haddocks, Codlings, Oyſters, Cockles, Shrimps, Soles, Turbit, & Lobſters.

December. Turbit, Sturgeon, Salmon, Dorees, Smelts, Cod, Codlings, Haddocks, Soles, Carp, Tench, Oyſters, Crabs, Lobſters, Prawns, & Cray-fiſh.

DIRECTIONS *for* ROASTING *all Manner of* BUTCHER's MEAT, *&c.*

GENERAL DIRECTIONS.

IF you are to roaſt any thing very ſmall or thin, take care to have a pretty little briſk fire, that it may be done quick and nice; if a large joint, ſuch as a haunch of veniſon, or a piece of beef, be ſure to make on a good fire, let it be clear at the bottom, and keep your meat at a diſtance, that it may roaſt gradually, and not ſcorch. Before you ſend it to table, take off your paper, and froth it up; for which purpoſe tie it round with buttered paper and twine; but no ſkewers for fear of letting out the gravy, keeping baſting it with the dripping. When you roaſt a hare or a rabbit, take care that the ends are well done; when they are half roaſted, cut the neck-ſkin to let out the blood, or it will mix with the ſauce when they are cut up, and be very diſagreeable.—When you haſh or mince any kind of meat or fowl, do not make the gravy too thick. It ſhould be no thicker than thin cream, or melted butter.—Take great care the ſpit be very clean, and be ſure to clean it with nothing but ſand and water. Waſh it clean and wipe it with a dry cloth, for oil, brick-duſt, and all ſuch things will be very offenſive.

N. B. In froſty weather meat in general takes more roaſting than at other times.

Directions for Poultry:—Let your fire be very quick and clear when you lay your poultry down to roaſt, otherwiſe it will not eat near ſo ſweet, or look ſo beautiful to the eye.

Times of roaſting:—A middling turkey or gooſe will take an hour; a very large one an hour and a quarter. A large fowl or tame duck, three quarters of an hour; a middling one half an hour; very ſmall ones twenty minutes. Wild ducks, teal, wigeon, &c. ten minutes; but if you love them well done, a quarter of an hour. Woodcocks, ſnipes and partridges, twenty; pigeons, larks, &c. fifteen minutes.

To roaſt Beef.

Obſerve the General Directions as to large and ſmall joints of Beef: and when you ſee the ſmoke draws to the fire, it will be near enough.

N. B. As ſome chuſe their Beef unſalted but at the fire, rub it well with a dry cloth, and dip the cloth in vinegar, and that will prevent the flies hurting it, and make it keep. When at the fire, after baſting it, ſalt it according to your taſte.

To roaſt Lamb or Mutton.

For large joints of Mutton, obſerve the ſame directions as for Beef, the ſalt excepted. When you roaſt the ſaddle or loin of Mutton, beſure to ſkin it, and tie it on with a little twine, that your gravy be preſerved, and your Mutton is not too brown.

To roaſt Veal.

Stuffing for a fillet, or any other joint of Veal: Grated bread, and as much ſuet as bread, a little ſweet marjoram, parſley, mace, nutmeg, ſalt, mixed with two eggs, and as much cream as will drach it into a paſte; which put under the udder, or the kell of the fillet.

N. B. If a ſhoulder, ſome chuſe to baſte it with cream till half done, then flour it, and baſte it with butter.

The breaſt may be roaſted with the caul on 'till it is enough, and the ſweetbread ſkewered on the backſide of the breaſt. When it is near enough, take off the caul, baſte it and dredge it with flour. All theſe are to be ſent to table with melted butter and garniſhed with ſliced lemon.

If a loin or fillet not ſtuffed, be ſure to paper the fat, that as little may be loſt as poſſible. All

joints

joints are to be laid at a diſtance from the fire, 'till ſoaked, then near the fire. When you lay it down, baſte it with good butter; (except it be the ſhoulder, and that may be done the ſame if you rather chuſe it) and when it is near enough, baſte it again, and dredge it with a very little flour.

To roaſt a Pig.

Before you ſpit it, and after it is laid down to the fire, and thoroughly dried, dip a cloth in a little ſweet oil, and keep conſtantly rubbing with it till enough, to prevent it from bliſtering. And when done, cut off the head, and ſplit it through the back before you draw the ſpit out. Cut off the ears, place one on each ſhoulder, and the jaw bone on each ſide the diſh. Serve it up with your ſauce, mixed with a little of the ſage and the bread within it, as well as the brains. —Make the ſauce thus: Take the brains of the Pig, chop them a little, put them into a ſauce-pan with a little gravy, add five ounces of butter, a little flour, pepper, and ſalt, ſtir it over the fire 'till it boils, then pour it into your diſh under your Pig, and give your diſh a ſhake to mix the ſauce with the ſage and parſley that were in the Pig.

To roaſt Pork.

The beſt way to roaſt a leg is to ſtuff it with a little ſage ſhred fine, a little pepper and ſalt, and onion, if you like it; and when roaſting and near done, ſtrew ſome crumbs of bread and ſhred parſley over it; then have a little drawn gravy to put in the diſh with the crumbs that drop from it. Some like the knuckle ſtuffed with onions, and

ſage

ſage ſhred ſmall, with a little pepper and ſalt, gravy and apple-ſauce to it; this they call a *mock gooſe*: The ſpring or hand of pork, if very young, roaſted like a pig eats very well, otherwiſe it is beſt boiled: The ſpare-rib ſhould be baſted with a little bit of butter, a very little flour and ſome ſage ſhred ſmall, and ſerved up with apple-ſauce. The beſt way to dreſs pork griſkins is to roaſt them, baſte them with butter and crumbs of bread, ſage, and a little pepper and ſalt. The ſauce to theſe is muſtard.

When you roaſt a loin, take a ſharp penknife and cut the ſkin acroſs to make the crackling eat the better. If pork is not well done, it is apt to ſurfeit.

To roaſt a hind quarter of Pig, Lamb-faſhion.

At the time of year when houſe-lamb is very dear, take the hind-quarter of a large pig, take off the ſkin, and roaſt it, and it will eat like lamb, with mint ſauce or with a ſallad, or Seville oranges.

To roaſt Mutton like Veniſon.

Take a fat hind quarter of Mutton, and cut the leg like a haunch of Veniſon, rub it well with ſalt petre, hang it in a moiſt part for two days, wiping it two or three times a day with a clean cloth, then put it into a pan, and having boiled a quarter of an ounce of all-ſpice in a quart of red wine, pour it boiling hot over your mutton, and cover it cloſe for two hours, then take it out, ſpit it, lay it to the fire, and conſtantly baſte it with ſome liquor and butter. If you have a good quick fire, and your mutton not very large, it will be ready in an hour and a half;

half; then take it up, and ſend it to table, with ſome good gravy in one cup, and Veniſon ſauce in another.

To roaſt a Hare.

Caſe it, leave on the ears, and wipe it clean in the inſide; double the hind legs and ſkewer them, lay the fore ones cloſe to the ſide, and ſkewer them alſo; turn the head back, and ſkewer it; put a ſkewer into each ear to keep them up; then ſpit it. One ſide being larded, and not the other, and while it is roaſting, baſte it with milk or cream, then ſerve it up with Veniſon ſauce.

Another way.

Take ſome liver of a hare, ſome fat bacon, grated bread, an anchovy, ſhalot, a little winter-ſavoury and ſome nutmeg; beat all theſe into a paſte, and put them into the belly of the Hare; baſte the Hare with ſtale beer, put a little bit of bacon in the pan, when it is half roaſted baſte it with the butter. For ſauce, take melted butter and ſome winter ſavoury.

Another way.

Set and lard it with bacon, make for it a pudding of grated bread, the heart and liver parboiled and chopped ſmall with beef ſuet and ſweet herbs mixt with marrow, cream, ſpice and eggs, then ſew up the belly and roaſt it. When it is roaſted let your butter be drawn up with cream, gravy, or red wine.

To roaſt Rabbits.

Skewer the legs as a hare, or tuck the fore legs into the body; ſkewer them together, and put the ſpit between them, let their heads be ſtreight out, and nick them in the neck, that the

the blood may run out when roaſting. Lay them down to a moderate fire, duſt with flour and baſte them with good butter, and having boiled the liver with a bunch of parſley, and chopped them ſmall, put half into the butter, pour it into the diſh, and garniſh it with the other half.

To roaſt a Rabbit Hare faſhion.

Lard a Rabbit with bacon; roaſt it as you do a Hare, and it eats very well. But then you muſt make gravy-ſauce; but if you do not lard it, white-ſauce.

To roaſt a Haunch of Veniſon.

Take a Haunch of Veniſon and ſpit it, then take ſome wheat flour and water, knead and roll it very thin, tie it over the fat part of the Veniſon with pack-thread; if it be a large haunch it will take four hours roaſting, and a middling haunch three hours; keep baſting all the time you roaſt it. When you diſh it up, put a little gravy in the diſh, and ſweet ſauce in a baſon; half an hour before you draw your Veniſon take off the paſte, baſte it and let it be a light brown.

To roaſt a Neat's Tongue.

Take a pickled Tongue and boil it 'till the ſkin will come off, and when it is ſkinned, ſtick it with cloves about two inches aſunder, then put it on a ſpit and wrap a veal caul over it, and roaſt it 'till it is enough; then take off the caul and juſt froth it up, and ſerve it in a diſh with gravy, and ſome veniſon or claret ſauce on a plate; garniſh it with raſpings of bread ſifted and lemon ſliced.

To roaſt a Tongue or Udder.

Parboil your Tongue or Udder, then ſtick into it ten or twelve cloves, and whilſt it is roaſting baſte it with butter. When it is ready take it up, and ſend it to table with ſome gravy in the diſh and ſweet-ſauce in a boat.

To roaſt a Breaſt of Mutton.

Bone the Mutton, make a ſavoury-forced meat for it, waſh it over with the batter of eggs, then ſpread the forced meat on it; roll it on a collar, and bind it with a pack-thread; then roaſt it, put under it a regalia of cucumbers.

To roaſt a Chine of Pork.

Take a chine of pork, ſprinkle it with a little ſalt, and hang it up for two days; then ſpit it, ſcore it juſt through the ſkin, leaving half an inch between every ſcore, and lay it down to roaſt for two hours; or more, if it is a large one. Let the ſkin be of a nice brown, and criſp, taking care you do not ſcorch it; ſerve it up hot with ſome gravy under it, and apple ſauce in a boat.

To roaſt a Chine of Pork with Stuffing.

Make a ſtuffing of the fat leaf of pork, parſley, ſage, eggs, crumbs of bread, ſeaſon it with pepper, ſalt, ſhalot, and nutmeg, and ſtuff it thick; then roaſt it gently, and when it is quarter-roaſted cut the ſkin in ſlips, and make your ſauce with apples, lemon-peel, two or three cloves, and a blade of mace, and have muſtard in a cup.

To roaſt Larks.

Take a dozen of larks, let them be clean pick'd, cut off their heads, turn their feet back,

put them on a long ſkewer, tie them on a ſpit, duſt and baſte them; have ready a good many crumbs of bread in a diſh, hold the diſh with the crumbs under your larks, and ſtrew the larks with them, then baſte them with butter, and continue ſo doing 'till your larks are quite covered with crumbs, and of a nice brown;—take care when you diſh them up, that you do not ſhake the crumbs of bread off; if you do, it will ſpoil the look of them; let the crumbs be continued under the larks till brown, and put them round the diſh. Serve them up hot for a ſecond courſe, or for ſupper, with plain melted butter in a boat.

To roaſt Woodcocks.

When you have truſſed your Woodcocks, and drawn them under the leg, whilſt the Woodcock is roaſting baſte it with butter, ſet it under an earthen diſh with a ſlice of toaſted bread in it, and let the Woodcock drop upon it; your Woodcock will take about 20 minutes roaſting if you have a good fire. When you diſh it up, lay the toaſt under it, and ſerve it up with gravy.

To roaſt Snipes.

Spit them on a ſmall bird-ſpit, flour them and baſte them with butter, then have ready a ſlice of bread toaſted brown, lay it in a diſh, and ſet it under the Snipes for the trail to drop on; they will take about 15 minutes; and when enough, lay them on the toaſt; have ready for two Snipes, a quarter of a pint of good beef gravy hot, pour it into the diſh, and ſet it over a chaffing-diſh two or three minutes, and ſend them hot to table. Woodcocks may be done in the ſame way.

To roaſt Partridges or Quails.

Pick them, draw and ſkewer them with their legs on; ſpit, ſinge, and baſte them; they will take 20 minutes at a quick fire; dredge them with flour, and baſte them with butter, let them be of a nice brown, diſh them up with ſome brown gravy under them, and ſome bread ſauce in a boat, for a 2d courſe, or ſupper diſh.

To dreſs a Wild Duck the beſt way.

Firſt half roaſt it, then lay it in a diſh, carve it, but leave the joints hanging together, throw a little pepper and ſalt, and ſqueeze the juice of a lemon over it, turn it on the breaſt, and preſs hard with a plate, and add to its own gravy, two or three ſpoonfuls of good gravy, cover it cloſe with another diſh, and ſet over a ſtove ten minutes, then it muſt be carried to table hot in the diſh it was done in, and garniſh'd with lemon. You may add a little red wine, and a ſhalot cut ſmall, if you like it, but it is apt to make the Duck eat hard, unleſs you firſt heat the wine and pour it in juſt as it is done.

To roaſt a Gooſe.

Take ſage, waſh it, pick it clean, chop it ſmall, with pepper and ſalt; roll them with butter, and put them into the belly; never put onion into any thing, unleſs you are ſure every body loves it; take care that your Gooſe be clean picked and drawn; and then you are ſure it is clean. If a young gooſe, you may ſcald it; roaſt it and baſte it with butter, and when it is half done throw ſome flour over it, that it may have a fine brown. Three quarters of an hour

put them on a long ſkewer, tie them on a ſpit, duſt and baſte them; have ready a good many crumbs of bread in a diſh, hold the diſh with the crumbs under your larks, and ſtrew the larks with them, then baſte them with butter, and continue ſo doing 'till your larks are quite covered with crumbs, and of a nice brown;—take care when you diſh them up, that you do not ſhake the crumbs of bread off; if you do, it will ſpoil the look of them; let the crumbs be continued under the larks till brown, and put them round the diſh. Serve them up hot for a ſecond courſe, or for ſupper, with plain melted butter in a boat.

To roaſt Woodcocks.

When you have truſſed your Woodcocks, and drawn them under the leg, whilſt the Woodcock is roaſting baſte it with butter, ſet it under an earthen diſh with a ſlice of toaſted bread in it, and let the Woodcock drop upon it; your Woodcock will take about 20 minutes roaſting if you have a good fire. When you diſh it up, lay the toaſt under it, and ſerve it up with gravy.

To roaſt Snipes.

Spit them on a ſmall bird-ſpit, flour them and baſte them with butter, then have ready a ſlice of bread toaſted brown, lay it in a diſh, and ſet it under the Snipes for the trail to drop on; they will take about 15 minutes; and when enough, lay them on the toaſt; have ready for two Snipes, a quarter of a pint of good beef gravy hot, pour it into the diſh, and ſet it over a chaffing-diſh two or three minutes, and ſend them hot to table. Woodcocks may be done in the ſame way.

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To roaſt Partridges or Quails.

Pick them, draw and ſkewer them with their legs on; ſpit, ſinge, and baſte them; they will take 20 minutes at a quick fire; dredge them with flour, and baſte them with butter, let them be of a nice brown, diſh them up with ſome brown gravy under them, and ſome bread ſauce in a boat, for a 2d courſe, or ſupper diſh.

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will do it at a quick fire if it is not too large, otherwiſe it will require an hour. Always have good gravy in a baſon, and apple-ſauce in another.

When you roaſt a gooſe, turkey, or fowls of any ſort, take care to ſinge them with a piece of white paper, and baſte them with a piece of butter; dredge them with a little flour, and when the ſmoke begins to draw to the fire, and they look plump, baſte them again, and dredge them with a little flour, and ſend them to table.

A Green Gooſe.

Never put any ſeaſoning into it, unleſs deſired. You muſt either put good gravy, or green-ſauce (with gooſe-berries) in the diſh, made thus: take a handful of ſorrel, beat it in a mortar, and ſqueeze the juice out, add to it a little ſugar and melted butter. Or made thus: take half a pint of the juice of ſorrel, a ſpoonful of white wine, a little grated nutmeg, a little grated bread; boil theſe a quarter of an hour ſoftly, then ſtrain it, and put it into the ſauce-pan again, and ſweeten it with a little ſugar, give it a boil and pour it into a diſh or baſon; ſome like a little piece of butter rolled in flour, and put into it.

To roaſt a Turkey.

Take a quarter of a pound of lean veal, ſome parſley, ſweet marjoram, a bit of lemon-peel, a ſmall bit of onion, a little nutmeg grated, a little mace, ſome ſalt and ſuet; cut your herbs very ſmall, pound your meat as ſmall as poſſible, and mix all together with three eggs, and as much bread as will make it of a proper conſiſtence; then fill the crop of your turkey with it, paper the

the breaſt, and lay it down at a good diſtance from the fire. When the ſmoke begins to draw to the fire and it looks plump, baſte it again, and dredge it with ſome flour, then take it up and ſend it to table.—If no veal, make your forcement of two parts ſuet and one bread.—A large turkey generally takes an hour and a quarter; and a middle-ſized one three quarters of an hour.

Sauce for a roaſted Turkey.

For the Sauce, take ſome white gravy, catch-up, a few bread crumbs and ſome whole pepper; let them boil well together, put to them ſome flour and a lump of butter, which pour upon the turkey. You may lay round your turkey forced meat balls. Garniſh your diſh with lemon.

To roaſt a Fowl or Turkey with Cheſnuts.

Take a quarter of a hundred cheſnuts, roaſt and peel them; bruiſe about a dozen of them in a mortar, with the liver of the fowl, a quarter of a pound of ham, and ſome ſweet herbs; mix theſe together with ſome mace, pepper, ſalt, and nutmeg, and having put them into your fowl, ſpit and roaſt it, and baſte it with butter. For ſauce, take the reſt of the cheſnuts, chop them ſmall, and put them into ſome ſtrong gravy, with a glaſs of white wine, and a piece of butter rolled in flour: pour the ſauce in the diſh, and garniſh with water-creſſes and ſliced orange.

To roaſt a Turkey Pout.

Take a young turkey, rather larger than a half-grown fowl, ſcald and draw it clean, ſkewer it with its head down to its ſides, ſpit it, and lay it down to a clear fire for 20 minutes; baſte

it well with butter, and duſt it with flour, let it be plump, and of a nice brown, lay it in a diſh, with ſome brown gravy under it, and ſerve it up hot for a ſecond courſe, with ſome bread ſauce in a boat.

To roaſt a Capon.

Pick it clean, draw it, and ſinge it then or upon the ſpit; cut the feet off, and ſkewer the legs ſtreight, ſo ſpit it; duſt and baſte it. When ready, diſh it with ſome thick gravy, and lay parts of a lemon round the diſh; and with a boat of egg ſauce. It will take near an hour.

To roaſt Pheaſants or Moor Game.

Pick and draw your pheaſants, (or moor game) and ſinge them, lard one with bacon, but not the other, ſpit them, roaſt them fine, and paper them all over the breaſt, when they are juſt done, flour and baſte them with a little nice butter, and let them have a fine white froth; then take them up, and pour good gravy in the diſh and bread ſauce in a boat—At a good fire half an hour will do them.

To roaſt a Fowl pheaſant faſhion.

If you ſhould have but one pheaſant, and want two in a diſh, take a large full-grown fowl, keep the head on, and truſs it juſt as you do a pheaſant, lard it with bacon; but don't lard the pheaſant, and nobody will know it.

To roaſt Pigeons.

Stuff them with a piece of butter, ſome chopped parſley, pepper, ſalt, and the liver ſhred ſmall; ſkewer them with their legs on the breaſt,

breaſt, then put them on a ſmall ſpit, flour them, and baſte them with butter: they will be done in fifteen or twenty minutes. Many people roaſt them by a ſtring faſtened to the top of the chimney-piece. When they are enough, lay them in the diſh, and put bunches of aſparagus round them, with parſley and butter for ſauce.

To make muſhroom ſauce for white fowls of all ſorts.

Take a pint of muſhrooms, waſh and pick them very clean, put them into a ſauce-pan, with a little ſalt, ſome nutmeg, a blade of mace, a pint of cream, and a good piece of butter rolled in flour; boil theſe all together, and keep ſtirring them, then pour your ſauce in the diſh and garniſh with lemon.

To make celery-ſauce either for roaſted or boiled fowls, Turkies, Partridges, or any other game.

Take a large bunch of celery, waſh and pare it very clean, cut it in thin bits, and boil it ſoftly in a little water till it is tender; then add a little beaten mace, nutmeg, pepper and ſalt, thicken'd with a good piece of butter rolled in flour, boil it up, and then pour it in your diſh.

A good ſauce for Teal, Mallard, Ducks, &c.

Take a quantity of veal gravy, according to the bigneſs of your diſh of wild fowl, ſeaſoned with pepper and ſalt; ſqueeze in the juice of two oranges and ſome red wine. This will ſerve all ſorts of wild fowl.

General

General DIRECTIONS *for* BOILING MEAT.

ALL freſh meat ſhould be put into the water boiling hot, and ſalt meat when the water is cold, unleſs you apprehend it is not corn'd quite enough; and in that caſe putting it into the water when hot ſtrikes in the ſalt.

Chickens, lamb, veal, and pork are much whiter for being boiled in a clean linen cloth with a little milk and flour in your water.

Obſerve that the time ſufficient for dreſſing different joints depends on the ſize. A leg of mutton, of about ſeven or eight pounds, will take two hours boiling. A young fowl about half an hour. A middle-ſized leg of lamb about an hour and a quarter. A thick piece of beef, of twelve or fourteen pounds, will take about two hours and a half after the water boils, if you put in the beef when the water is cold; and ſo in proportion to the thickneſs and weight of the piece; but all kinds of victuals take ſomewhat more time in froſty weather. Upon the whole, the beſt rule to be obſerved is, to allow a quarter of an hour to every pound, when the joint is put into boiling water.

N. B. In caſe the cook ſhould neglect to ſkim the pot when it boils, the ſcum will boil down and ſettle upon your meat, and make it black; and always keep your pot very clean.

To keep Meat hot.

Set the diſh over a pan of boiling water, cover it with a deep cover ſo as not to touch the meat, and lay a cloth over all: This way will keep your meat hot a long time, and it is better than over-roaſting and ſpoiling the meat. The ſteam of the water keeps the meat hot, and does not draw the gravy out, or dry it up; whereas if you ſet a diſh of meat over a chaffing-diſh of coals, it will dry up the gravy, and ſpoil the meat.

For

For boiling a Leg of Lamb, with the Loin fried about it.

Take a leg of houſe-lamb of 4lb. weight, break the ſhank off, and pare it neatly round, leaving out a little of the ſhank bone; nick it in joint, rub it over with a little butter, and duſt it with flour, wrap it in a cloth, (as all white meat muſt be) boil it and lay it in the diſh, then pour a little parſley and butter over it, and lay your fried lamb round it; cut ſome aſparagus the ſize of peaſe, boil it green, and lay it round your lamb in ſpoonfuls, and garniſh the diſh with criſp'd parſley; or ſerve it with ſpinage or colliflowers.

A Leg of Lamb boiled with Chickens round it.

When your Lamb is boiled, pour over it parſley and butter; lay your chickens round it, and pour over them a little white fricaſey ſauce; garniſh you diſh with ſippets and lemons.

To boil a Ham.

Before you boil a ham, let it be ſteeped in warm water for two nights and a day; tie it up in cloth, and put it into a pot of cold hard water, to which add a little new hay. Let it boil gently for three or four hours, and keep it well ſkimmed all the time; if it is a ſmall one, an hour and a half boiling will do it; then take off the rind, and ſprinkle it over with raſpings of bread, and a little ſhred parſley; then ſet it before the fire to criſp.—Many people approve of a baked ham to a boiled one; the beſt method is to ſteep it in cold water a day or two, according to its ſize and dryneſs, previous to baking; then take

take it out, waſh it clean, and dry it well with a cloth. Then make a thick paſte with common houſhold bread, as much as will roll it quite round, then put into a pot and ſend it to the bake-houſe; when done, take the paſte clean off, and ſend it hot to table.

To boil a Tongue.

Lay a dried tongue in cold water all night; when you put it in to boil, put in cold water, and let it boil three hours, or to its ſize. If it be juſt out of pickle, it muſt lay three hours in cold water, and then boiled till it will peel.

To boil pickled Pork.

Be ſure to put it in when the water boils. If a middling piece an hour will boil it; if a very large piece an hour and a half, or two hours. If you boil pickled pork too long it will go to a jelly.

To boil Rabbits.

Truſs them for boiling, and lard them with bacon; then boil them quick and white. For ſauce, take the boiled liver and ſhred it with fat bacon; toſs theſe up together in ſome gravy, white wine vinegar, nutmeg, mace and ſalt; ſet parſley, minced barberries, and drawn butter: Lay your rabbits in a diſh, and pour the ſauce over them. Garniſh it with ſliced lemon and barberries.

To boil Rabbits and Onion Sauce.

Truſs your rabbits, tuck in the fore legs, and ſkewer up the head, ſkewer the hind legs cloſe to the ſides; rub them over with butter, duſt them with flour, and tie them up in a clean cloth; if they are young, half an hour will do;

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if larger, three quarters of an hour. When diſhed, pour onion ſauce over them.

To boil Pigeons.

Boil them by themſelves for fifteen minutes, then boil a handſome ſquare piece of bacon and lay in the middle; ſtew ſome ſpinage to lay round, and lay the pigeons on it. Garniſh your diſh with parſley laid in a plate before the fire to criſp. Or lay one pigeon in the middle and the reſt round, and the ſpinage between each pigeon, and a ſlice of bacon on each pigeon. Garniſh with ſlices of bacon and melted butter in a cup.

To boil a Pheaſant.

Take a fine pheaſant, boil it in a good deal of water, keep your water boiling; half an hour will do a ſmall one, and an hour a large one. Let your ſauce be celery ſtewed and thickened with cream, and a little butter rolled in flour; take up the pheaſant and pour the ſauce all over it. Garniſh with lemon.

To boil Chickens.

Take four or five chickens, as you would have your diſh in bigneſs; if they be ſmall ſcald them, then pluck them, which will make them whiter; then draw them, and take out the breaſt-bone, waſh and truſs them, cut off the heads and necks, tie them in a napkin, and boil them in milk (mixed with a little flour, which hinders the milk from curdling) and water about 20 or 25 minutes. They are better for being killed the night before you uſe them. If large fowls, they are ſerved up in the ſame manner, but take longer boiling.

For making ſauce to the Chickens.

Boil the necks, livers and gizzards in water, when they are enough ſtrain off the gravy, and put a ſpoonful of oyſter-pickle to it, break the livers ſmall, mix a little gravy, and rub them through a hair-ſieve with the back of a ſpoon; then put a ſpoonful of cream to it, a little lemon and lemon-peel grated, thicken it with butter and flour. Let your ſauce be no thicker than cream, pour it upon your chickens. Garniſh the diſh with ſippets, muſhrooms and ſlices of lemons.

To boil Ducks with onion ſauce.

Take two fat ducks, ſeaſon them with a little pepper and ſalt, ſkewer them up at both ends, and boil them whilſt they are tender; take four or five large onions, boil them in milk and water, change the water two or three times in the boiling; when they are enough chop them very ſmall, and rub them through a hair-ſieve with the back of a ſpoon, then melt a little butter, put in your onions and a little ſalt, and pour it upon your ducks. Garniſh with onions and ſippets.

To boil a Turkey.

Draw and truſs your turkey, cut off the feet, and cut down the breaſt-bone with a knife; then ſew up the ſkin again, and ſtuff the breaſt with the following ſtuffing.

Boil a ſweet-bread of veal, chop it fine with a little lemon-peel, a handful of bread crumbs, a little beef-ſuet, part of the liver, a ſpoonful or two of cream, with pepper, ſalt, nutmeg, and two eggs; mix all together, and ſtuff your turkey

key with part of the ſtuffing, the reſt may be fried or boiled, to lay round it; dredge it with a little flour, tie it up in a cloth, and boil it with milk and water; an hour will do for a large, and three-quarters for a middle ſized one.

Sauce for a boiled Turkey.

Take a pint of oyſters, two or three ſpoonfuls of cream, a little juice of lemon, a little ſmall white gravy, and ſalt to your taſte; thicken it with flour and butter, then pour it over your turkey, and ſerve it up; lay round the turkey fried oyſters and forced meat. Garniſh the diſh with muſhrooms, oyſters, and ſlices of lemon.

Muſhroom-ſauce for white Fowls boiled.

Take half a pint of cream, and a quarter of a pound of butter, ſtir them together one way till it is thick; then add a ſpoonful of muſhroom pickle, pickled muſhrooms, or freſh if you have them. Garniſh only with lemon.

Directions for boiling GREENS, ROOTS, *&c.*

ALWAYS be very careful that your greens be nicely picked and waſhed. You ſhould lay them in a clean pan, for fear of ſand or duſt, which is apt to hang round wooden veſſels. Boil all your greens in a copper ſauce-pan, well tinned, by themſelves, with a great deal of water. Boil no meat with them, for that diſcolours them. Uſe no iron pans, &c. for they are not proper.

To dreſs Spinage.

Pick it very clean, and waſh it in five or ſix waters; put it in a ſauce pan, with a little butter at the bottom, that will juſt hold it, throw a little ſalt over it, and cover the pan cloſe. Do not put any water in, but ſhake the pan often. You muſt put your ſauce-pan on a clear quick fire. As ſoon as you find the greens are ſhrunk and fallen to the bottom, and that the liquor which comes out of them boils up, they are enough. Throw them into a clean ſieve to drain, and give them a little ſqueeze. Lay them in a plate, and never put any butter on, but put it in a cup.

To dreſs Cabbages, &c.

Cabbage, and all ſorts of young ſprouts, muſt be boiled in a great deal of water. When the ſtalks are tender, or fallen to the bottom, they are enough; then take them off, before they loſe their colour. Always throw ſalt in your water before you put your greens in. Young ſprouts you ſend to table juſt as they are, but cabbage is beſt ſqueezed between two trenchers.

To dreſs Carrots.

Let them be ſcraped very clean, and when they are enough rub them in a clean cloth, then ſlice them into a plate, and pour ſome melted butter over them. If they are young ſpring carrots, half an hour will boil them; if large, an hour; but old carrots will take two hours.

To dreſs Turnips.

They eat beſt boiled in the pot, and when enough take them out and put them in a pan

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and maſh them with butter and ſalt, and ſend them to table. But you may do them thus: Pare your turnips, and cut them into dice, as big as the top of one's finger; put them in a clean ſauce-pan, and juſt cover them with water. When enough, throw them into a ſieve to drain, and put them into a ſauce-pan with a good piece of butter; ſtir them over the fire for five or ſix minutes, and ſend them to table.

To dreſs Parſnips.

Boil them in a deal of water, and when you find they are ſoft take them up, ſcrape all the dirt off them, and with a knife ſcrape them fine, throwing away all the ſticky parts; then put them into a ſauce-pan, with ſome milk, and ſtir them over the fire till they are thick; take great care they don't burn, add a good piece of butter and a little ſalt, and when the butter is melted ſend them to table.

To dreſs Brockala.

Strip off all the branches till you come to the top one, then with a knife peel off the hard outſide ſkin, which is on the ſtalks and little branches, and tie them up as aſparagus, and throw them into water; have a ſtew-pan of water with ſome ſalt in it, when it boils put in the brockala, and when the ſtalks are tender it is enough, then ſend it to table with butter in a cup.

To dreſs Potatoes.

Boil them in as little water as you can, cover the ſauce-pan cloſe, and when the ſkin cracks they are enough; drain all the water out, and

let them ſtand covered for a minute or two, then peel them, and have ready boiled milk and water to throw them into, as you pare them, which will keep them hot and of a good colour, till you ſend them to table, but drain them through a cullender.

To dreſs Cauliflowers.

Take off all the green part, cut the flowers into four quarters, and lay them in water for an hour; then put them into ſome boiling milk and water, and be ſure to ſkim the ſauce pan well; when the ſtalks are tender, take them carefully up, and put them in a cullender to drain; then diſh them, and ſerve them with melted butter.

To dreſs French Beans.

String them, cut them in two, and afterwards acroſs; lay them into water and ſalt, and when the pan boils put in ſome ſalt and the beans; when they are tender they are enough; they will be ſoon done. Take care they don't loſe their fine green. Lay them on a plate, and ſerve them with butter in a cup.

To dreſs Beans and Bacon.

Boil the bacon by itſelf, and the beans by themſelves, for the bacon will ſpoil the colour of the beans; always throw ſome ſalt into the water, and ſome parſley nicely picked; when the bacon is enough, take it up and ſkin it, throw ſome raſpings of bread over the top, and ſet it before the fire to brown. Send them to table with butter in a baſon.

To dreſs Artichokes.

Wring off the ſtalks, and put them into the water

water cold with the tops downwards, that all the duſt and ſand may boil out. When the water boils, an hour and a half will do them.

To dreſs Aſparagus.

Scrape all the ſtalks very carefully till they look white, then cut all the ſtalks even alike, throw them into water, and have ready a ſtew-pan boiling. Put in ſome ſalt, and tie the aſparagus in little bundles. Let the water keep boiling, and when they are a little tender take them up. If you boil them too much you loſe both colour and taſte. Cut the round of a ſmall loaf about half an inch thick, toaſt it brown on both ſides, dip it in the aſparagus liquor, and lay it in your diſh: pour a little butter over the toaſt, then lay your aſparagus on the toaſt all round the diſh, with the white tops outward. Don't pour butter over the aſparagus, for that makes them greaſy to the fingers, but have your butter in a baſon, and ſend it to table.

Concerning boiling Greens, &c.

Moſt people ſpoil garden things by over-boiling them. All things that are green ſhould have a little criſpneſs, for if they are over-boiled they neither have any ſweetneſs or beauty.

HASHING, STEWING, BAKING, *&c.*

HASHING.—*To haſh a Calf's Head.*

HALF boil it, cut it in ſmall ſlices, ſeaſon it with ſalt, nutmeg and mace; put in a

bunch of ſweet herbs, an onion ſtuck with cloves; all which put into your gravy, and let it ſtew very ſlowly; thicken it with the yolk of an egg and a little of the gravy, with a few ſpoonfuls of white wine.—Take care the yolk of your egg don't break.

Another.

After ſlicing it as before, take ſome ſtrong gravy, a gill of red wine, a few ſweet-breads, a little lemon-peel, and ſome ſpice; toſs it up with a little butter, and take it to table.

To haſh Beef.

Cut ſome tender beef in ſlices, put it into a ſtew-pan well floured, with a ſlice of butter, over a quick fire, for three minutes, and then add a little water, a bunch of ſweet herbs, ſome lemon-peel, an onion, or a little marjoram, with pepper, ſalt, and grated nutmeg; cover it cloſe and let it ſtew till it is tender; then put in a glaſs of red wine or ſtrong beer, ſtrain your ſauce, ſerve it hot, and garniſh with lemon and beet root.

To haſh a Leg of Mutton.

Half roaſt your mutton, and when it is cold cut it into thin pieces, put it into a ſtew-pan with a little water or ſmall gravy, two or three ſpoonfuls of red wine, two or three onions, and three ſpoonfuls of oyſter pickle; thicken it with flour, and ſerve it up. Garniſh the diſh with horſe-radiſh and pickle.

You may do a ſhoulder of mutton the ſame way, only boil the blade-bone, and lay it in the middle.

To haſh any part of Mutton.

Cut the mutton into ſmall pieces, then take about half a pint of oyſters, after waſhing them in water, put them into their own liquor in a ſauce-pan, with ſome whole pepper, mace, and a little ſalt; when it is ſtewed a little put in a ſpoonful of catchup, an anchovy or pickled walnut liquor, ſome gravy or water; then put in your mutton, and a piece of butter rolled in flour; let it boil till the mutton is warm through, then add a glaſs of red wine, lay it upon ſippets, garniſh with ſliced lemon or capers, and muſhrooms.

To haſh any ſort of Meat.

Take a little whole pepper, ſalt, a few ſprigs of ſweet herbs, a little anchovy, one ſhalot, two ſlices of lemon, let it ſtew a little, and thicken it with burnt butter. When you have no gravy, boil the bones of your meat for to make the gravy. Serve it with pickles and ſippets.

STEWING.

How to ſtew a rump of Beef.

Take a fat rump of beef, cut off the fag end, lard the lower part with fat bacon, and ſtuff the other part with ſhred parſley, put into your pan as much water as will cover it, a quart of red wine, three anchovies, an onion, two or three blades of mace, ſome whole pepper and a bunch of ſweet herbs; ſtew it over a ſlow fire five or ſix hours, turn it often in the ſtewing, and keep it cloſe covered; when it is ſtewed enough, take from it the gravy, thicken part of it

it with a lump of butter and flour, and put it upon the diſh with the beef. Garniſh the diſh with horſe-radiſh and beet root. There muſt be no ſalt upon the beef, only ſalt the gravy. Send up any kind of greens or roots in a ſeparate diſh, as you chuſe.

To ſtew Beef.

Cut raw beef in the manner as you do veal for Scotch collops; lay it in the diſh with ſome water, put to it a ſhalot, a glaſs of white wine, ſome marjoram powdered, ſome pepper and ſalt, and a ſlice or two of fat bacon; then put it over the fire a ſhort time, till your diſh is full of gravy, you may put in ſome catchup, ſerve it hot, garniſh with lemon ſliced.

To ſtew Veal.

Procure ſome lean veal, either raw, boiled or roaſted, and having cut it into thin ſlices, put them in as much water as will juſt cover them, then put ſome pepper and ſalt, ſome mace and nutmeg, a ſhalot, ſweet marjoram, and ſome lemon peel; and when they are ſtewed near enough, put ſome muſhroom gravy into the liquor, ſome lemon juice, a glaſs of white wine, and ſtew it a little longer, then ſtrain off the liquor, and you may put ſome pickled muſhrooms in the ſauce, and thicken your ſauce with cream, or butter rolled in flour. Garniſh with ſliced lemon or orange, and fried oyſters.

To ſtew a Rump, Leg, or Neck of Mutton.

Firſt break the bones, and put them in a pot with ſome whole pepper, mace and ſalt, one anchovy,

chovy, one nutmeg, and one turnip, two onions, a bunch of ſweet herbs, a pint of ale, a little red wine if you chuſe, a quart or two of water and a hard cruſt of bread; ſtop it up and let it ſtew five hours, and ſerve it with toaſts and gravy. Put half this to the mutton, and ſtew it two hours. You may bake an Ox-cheek in the ſame manner.

To ſtew Mutton Chops.

Put them into a ſhallow tin pan, with a very ſmall quantity of water, and ſome pepper and ſalt: cover your pan very cloſe, and place it over a ſlow fire. When the chops are done (which will be in a very ſhort time) diſh them up with their own liquor, and garniſh with pickles.

To ſtew Chickens.

Take two chickens, cut them into quarters, waſh them clean, and put them into a ſauce-pan; put to them a quarter of a pint of water, half a pint of wine, ſome mace, pepper, a bundle of ſweet herbs, an onion, and a few raſpings; cover them cloſe, let them ſtew half an hour, then take a piece of butter about as big as an egg rolled in flour, put in, and cover it cloſe for five or ſix minutes, ſhake the ſauce pan about, then take out the ſweet herbs and onion. You may take the yolks of two eggs, beat and mixed with them; if you do not like it leave them out. Garniſh with lemon.

To ſtew Ducks whole.

Take ducks when they are drawn and waſhed clean, put them into a ſtew-pan with ſtrong broth, red wine, mace, whole pepper, an onion, an

an anchovy, and lemon peel; when well ſtewed put in a piece of butter, and ſome grated bread to thicken it; lay round them criſp bacon and force meat balls. Garniſh with ſhalot.

To ſtew Pigeons.

Take your pigeons, ſeaſon and ſtuff them, flat the breaſt bone, and truſs them up as you would do for baking, dredge them over with ſome flour, and fry them in butter, turning them round till all ſides be brown, then put them into a ſtew-pan, with as much brown gravy as will cover them, and let it ſtew till your pigeons be done, then take part of the gravy, an anchovy ſhred, ſome catchup, an onion, or a ſhalot, and ſome juice of lemon for ſauce, pour it over your pigeons, and lay round them forced meat balls and criſp bacon. Garniſh your diſh with criſp parſley and lemon.

To ſtew Giblets.

Take the giblets clean picked and waſhed, the feet ſkinned and bill cut off, the head cut in two, the pinions and bones ſawn in two, the liver cut in two, the gizzard cut into four, the pipe pulled out of the neck, and the neck cut in two; put them into a pipkin with a gill of water, ſome black and white pepper, a blade of mace, a ſprig of thyme, a ſmall onion, a cruſt of bread, then cover them cloſe, and ſet them on a ſlow fire. Let them ſtew till they are tender, then take out the herbs and onions, and pour them into a diſh. Seaſon them with ſalt.

To ſtew Rabbits.

Cut your Rabbits into quarters, then lard them with pretty lardoons of bacon, fry them, ſtew them in a ſtew-pan with ſtrong broth, white wine, pepper, ſalt, a faggot of ſweet herbs, fried flour and orange.

To ſtew Trout.

Take a large trout, waſh it, and put it in a pan with white wine and gravy, then take for ſtuffing, two raw eggs, ſome pepper, ſalt, nutmeg, lemon peel, grated bread, a little butter or ſuet, and thyme, mix them all together, and put in the belly of the trout; then let it ſtew a quarter of an hour, and put a piece of butter into the ſauce, ſerve it hot, and garniſh with lemon ſliced.

N. B. This will be ſtuffing for any kind of fiſh.

To ſtew Cod.

Lay your cod in thin ſlices at the bottom of a diſh, with half a pint of white wine, a pint of gravy and ſome oyſters with their liquor, ſome pepper and ſalt and ſome nutmeg, let it ſtew till it is near enough, then thicken it with a piece of butter rolled in flour, let it ſtew a little longer, ſerve it hot, and garniſh with lemon ſliced.

To ſtew a Carp from PONTAC's.

Take half gravy and half claret, as much as will cover your carp in the pan, with mace, whole pepper, ſome cloves, two anchovies, ſome horſe radiſh, a ſhalot or onion and ſalt; when the carp is enough, take it out, and boil the liquor as faſt as poſſible, till it be juſt enough to make ſauce; flour a bit of butter, and throw into it the juice of one lemon, then pour it over the carp.

To ſtew Oyſters.

Plump them into their own liquor; then ſtrain them off, waſh them in clean water, and take off their beards; then ſet on ſome of their own liquor, water and white wine, a blade or two of mace, and ſome whole pepper; then put in your oyſters; let them ſimmer for 15 minutes or thereabouts, then thicken them with the yolks of two eggs, a piece of butter, ſome flour, and a little cream, beat up well; thicken it and ſerve it up with ſippets and lemon. Cockles and muſcles may be ſtewed the ſame way.

To ſtew a Pike.

Take a large pike, ſcale and clean it, ſeaſon it in the belly with ſome mace and ſalt, ſkewer it round, put it into a deep ſtew-pan, with a pint of ſmall gravy, a pint of red wine, and two or three blades of mace, ſet it over a ſtove with a ſlow fire and cover it up cloſe; when it is ſtewed enough, take part of the liquor, put to it two anchovies, ſome lemon peel ſhred fine, and thicken the ſauce with flour and butter; before you lay the pike on the diſh turn it with the back upwards, take off the ſkin and ſerve it up. Garniſh the diſh with lemon and pickle.

To ſtew Tench.

Scale your tench, gut it, and waſh the inſide with vinegar, then put it into a ſtew-pan when the water boils, with ſome ſalt, a bunch of ſweet herbs, ſome lemon peel and whole pepper; cover it up cloſe and boil it quick till enough, then ſtrain off ſome of the liquor, and put to it ſome white wine and walnut liquor, or muſh-

muſhroom gravy, an anchovy, ſome oyſters or ſhrimps; boil theſe together, toſs them up with thick butter rolled in flour, adding ſome lemon juice. Garniſh with lemon, horſe radiſh, and ſerve it hot with ſippits.

To ſtew Apples.

Take eight or ten large pippins, pared and cut in halves, a pound of fine ſugar, and a quart of water; then boil the ſugar and water together, ſkim it, and put your apples in the ſyrup to boil, covered with froth till they are tender and clear; put ſome lemon in, and lemon peel cut long and narrow, and a glaſs of wine; let them give one boil, put it in a china diſh and ſerve it cold.

To ſtew Pears.

Pare ſix pears, and either quarter them, or do them whole; they are a pretty diſh with one whole, the reſt cut in quarters, and the cores taken out. Lay them in a deep earthen pot, with a few cloves, a piece of lemon peel, a gill of red wine, and a quarter of a pound of fine ſugar. If the pears are very large, they will take half a pound of ſugar, and half a pint of red wine; cover them cloſe with brown paper, and bake them till they are enough. Serve them hot or cold, juſt as you like them, and they will be very good with water in the place of wine.

To ſtew Pears in a ſauce-pan.

Put them into a ſauce-pan, with the ingredients as before; cover them and do them over a ſlow fire, when they are enough take them off.

To ſtew Pears purple.

Pare four pears, cut them into quarters, core them, and put them into a ſtew-pan, with a quarter of a pint of water, a quarter of a pound of ſugar, cover them with a pewter plate, then cover the pan with the lid, and do them over a ſlow fire. Look at them often, for fear of melting the plate; when they are enough, and the liquor looks of a fine purple, take them off, and lay them in your diſh with the liquor; when cold ſerve them up for a ſide-diſh at a ſecond courſe.

To ſtew Pippins whole.

Take twelve golden pippins, pare them, and put the parings into a ſauce-pan with water enough to cover them, a blade of mace, two or three cloves, a piece of lemon peel, let them ſimmer till there is juſt enough to ſtew the pippins in, then ſtrain it, and put it into the ſauce-pan again, with ſugar enough to make it like a ſyrup; then put them into a preſerving-pan, or clean ſtew-pan, or large ſauce-pan, and pour the ſyrup over them. Let there be enough to ſtew them in; and when they are enough, which you will know by the pippins being ſoft, take them up, and lay them in a little diſh with the ſyrup: when cold, ſerve them up; or hot, if you chuſe it.

BROILING.

To broil Beef Steaks.

Cut your ſteaks half an inch thick or thereabouts (off the rump is the beſt) and beat them, ſtrew

ſtrew them over with ſome pepper and ſalt, lay them on your gridiron over a clear fire, turning them often till enough; ſet your diſh over a chafing-diſh of coals, with a little brown gravy, chop an onion or ſhalot ſmall as poſſible, and put it to the gravy; ſhake it all together, and put them on a diſh. Garniſh with ſhalot and pickles.

To broil Mutton Chops.

Cut your chops off the beſt end of a neck of mutton, pare them neatly, and flat them with a cleaver; ſeaſon them with pepper and ſalt, broil them over a clear fire, turning them often; when done, lay them in a hot diſh with ſome gravy under them, and a ſpoonful of muſhroom catchup, and ſerve them up hot with pickles in a ſaucer. You may crumb them with bread, the ſame as veal cutlets.

To broil Chickens.

Slit them down the back, ſeaſon them with pepper and ſalt, lay them on a clear fire at a great diſtance; let the inſide lie next the fire till it is above half done, then turn them, and take great care the fleſhy ſide does not burn; throw ſome fine raſpings of bread over them, and let them be of a fine brown, but not burnt. Let your ſauce be good gravy, with muſhrooms, and garniſh with lemon and the livers broiled, the gizzards cut, ſlaſhed, and broiled with pepper and ſalt.

Or this ſauce; take a handful of ſorrel, dipped in boiling water, drain it, and have ready half a pint of good gravy, a ſhalot ſhred ſmall, and ſome parſley boiled very green; thicken

it with a piece of butter rolled in flour, and add a glaſs of red wine, then lay your ſorrel in heaps round the fowls, and pour the ſauce over them. Garniſh with lemon.

Note, You may make juſt what ſauce you fancy.

To broil Cod-ſounds.

Scald them in hot water, and rub them with ſalt; take off the black dirty ſkin, ſet them on the fire in cold water, and let them ſimmer till they begin to be tender, take them out and flour them, and broil them on a gridiron. For ſauce take a little good gravy, muſtard, pepper and ſalt, a bit of butter rolled in flour, give it a boil, ſeaſon it with pepper and ſalt, lay the ſounds on a diſh, and pour your ſauce over them.

To broil Mackrel.

Clean them, cut off the heads, ſplit them, ſeaſon them with pepper and ſalt, flour them, broil them of a fine light brown, and let your ſauce be plain butter.

To broil Salmon.

Cut it into thick pieces, flour and broil them, lay it in your diſh, and have melted butter in a cup.

To broil Haddocks when in high ſeaſon.

Scale, gut and waſh them clean, don't rip open their bellies, but take the guts out with the gills; dry them in a clean cloth very well: if there be any roe or liver take it out, but put it in again; flour them well, and have a good clear fire. Let your gridiron be hot and clean,

lay

lay them on, turn them quick two or three times for fear of ſticking; then let one ſide be enough, and turn the other ſide. When that is done, lay them in a diſh, and have plain butter in a cup.

They eat finely ſalted a day or two before you dreſs them, and hung up to dry, or boiled with egg-ſauce.

To broil Whitings.

Waſh them with water and ſalt, then dry them well and flour them; rub your gridiron well with chalk and make it hot; then lay them on, and when they are done, ſerve them with oyſter or ſhrimp ſauce, and garniſh with lemon. The chalk will keep the fiſh from ſticking.

To broil Herrings.

Scale them, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them and broil them, but with your knife juſt notch them acroſs: take the heads and maſh them, boil them in ſmall beer or ale, with a little whole pepper and onion. Let it boil a quarter of an hour, then ſtrain it; thicken it with butter and flour, and a good deal of muſtard. Lay the fiſh in the diſh, and pour the ſauce into a baſon, or plain melted butter and muſtard.

To broil Eels.

Take a large eel, ſkin it, and make it clean, open the belly, cut it in four pieces, take the tail end, ſtrip off the fleſh, beat it in a mortar, ſeaſon it with a little beaten mace, a little grated nutmeg, pepper, ſalt, a little parſley and thyme, a little lemon-peel, an equal quantity of crumbs

of bread, roll it in a piece of butter; then mix it again with the yolk of an egg, roll it up again, and fill the three pieces of belly with it, cut the ſkin of the eel, wrap the pieces in, and ſew up the ſkin, broil them well; have butter and an anchovy for ſauce, with the juice of a lemon.

FRYING.

To fry Veal Cutlets.

Cut your veal into ſlices and lard them with bacon, and ſeaſon with ſweet marjoram, nutmeg, pepper, ſalt, and a little grated lemon-peel, waſh them over with egg, and ſtrew over them this mixture; then fry them in ſweet butter, and ſerve them with lemon ſliced and gravy.

Another way of dreſſing Veal Cutlets.

Cut a neck of veal into ſteaks, and fry it in butter; boil the ſcrag to ſtrong broth, and two anchovies, two nutmegs, ſome lemon-peel, penny-royal, and parſley, ſhred very ſmall; burn a bit of butter, pour in the liquor and the veal cutlets, with a glaſs of white wine, and toſs them all up together. If it be not thick enough, flour a bit of butter and throw in. Lay it in the diſh, ſqueeze an orange, and ſtrew as much ſalt as will give them a reliſh.

To fry Mutton Steaks.

Cut off the rump end of the loin, then cut the reſt into ſteaks and flat them with a cleaver, or a rolling-pin, ſeaſon them with a little ſalt and pepper, and fry them in butter over a good fire, as you fry them put them into an earthen pot

pot 'till you have fried them all; then pour the fat out of the pan, put in a little gravy, and the gravy that comes from the ſteaks, with a ſpoonful of red wine, an anchovy, and an onion or a ſhalot ſhred; ſhake up the ſteaks in the gravy, and thicken it up with horſe-radiſh and ſhalot.

To dreſs Mutton Cutlets.

Firſt take a handful of grated bread, a little thyme, parſley, and lemon-peel ſhred ſmall, with ſome ſalt, pepper and nutmeg; then cut a loin of mutton into ſteaks, and let them be well beaten; and the yolks of two eggs, rub all over the ſteaks. Strew on grated bread with theſe ingredients mixed together and fry them. Make your ſauce of gravy, with a ſpoonful or two of red wine, and an anchovy.

To fry Beef Steaks with Oyſters.

Pepper ſome tender beef ſteaks to your mind, but do not ſalt them, for that will make them hard; turn them often till they are enough, which you will know by their ſealing firm, then ſalt them to your mind.—For ſauce take oyſters with their liquor, and waſh them in ſalt and water; let the oyſter liquor ſtand to ſettle, and then pour off the clear; ſtew them gently in it, with a little nutmeg or mace, ſome whole pepper, a clove or two, and take care you do not ſtew them too much, for that will make them hard; when they are almoſt enough, add a little white wine, and a piece of butter rolled in flour to thicken it. Some chuſe to put an anchovy or muſhroom catchup into this ſauce, which makes it rich.

Another

Another way to fry Beef Steaks.

Take rump ſteaks, beat them very well with a roller, fry them in half a pint of ale that is not bitter, and whilſt they are frying cut a large onion ſmall, a very little thyme, ſome parſley ſhred ſmall, ſome grated nutmeg, and a little pepper and ſalt; roll all together in a piece of butter, and then put in a little flour, put this into the ſtew-pan, and ſhake all together. When the ſteaks are tender, and the ſauce of a fine thickneſs, diſh it up.

Another way to fry Beef Steaks.

Cut the lean by itſelf, and beat them well with the back of a knife, fry them in juſt as much butter as will moiſten the pan, pour out the gravy as it runs out of the meat, turn them often, do them over a gentle fire, then fry the fat by itſelf and lay upon the meat, and put to the gravy a glaſs of red wine, half an anchovy, a little nutmeg, a little beaten pepper, and a ſhalot cut ſmall; give it two or three little boils, ſeaſon it with ſalt to your palate, pour it over the ſteaks, and ſend them to table.

To fry a Loin of Lamb.

Cut the loin into thin ſteaks, put a very little pepper and ſalt, a little nutmeg on them, and fry them in freſh butter; when enough, take out the ſteaks, lay them in a diſh before the fire to keep hot, then pour out the butter, ſhake a little flour over the bottom of the pan, pour in a quarter of a pint of boiling water, and put in a piece of butter; ſhake all together, give it a boil,

boil, pour it our the ſteaks, and ſend it to table. You may do mutton the ſame way, and add two ſpoonfuls of walnut pickle.

To fry Calves Feet in Butter.

Take four calves feet and blanch them, boil them as you would do for eating, take out the large bones and cut them in two, beat a ſpoonful of wheat flour and four eggs together, put to it ſome nutmeg, pepper and ſalt, dip in your calves feet, and fry them in butter a light brown, lay them upon a diſh with ſome melted butter, garniſh with ſlices of lemon, and ſerve them up.

To fry Sauſages.

Take half a pound of ſauſages, and ſix apples, ſlice four about as thick as a crown, cut the other two in quarters, fry them with the ſauſages of a fine light brown, lay the ſauſages in the middle of the diſh, and the apples round. Garniſh with the quartered apples.

To fry Carp.

Firſt ſcale and gut them, waſh them clean, lay them in a cloth to dry, then flour them, and fry them of a light brown. Fry ſome toaſt cut three-corner-ways, and the roes; when your fiſh is done, lay them on a coarſe cloth to drain. Let your ſauce be butter and anchovy, with the juice of lemon. Lay your carp in the diſh, the roes on each ſide, and garniſh with fry'd toaſt and lemon.

To fry Herrings.

Clean them as above, fry them in butter, have ready a good many onions peeled and cut thin.

thin. Fry them of a light brown with the herrings; lay the herrings in your diſh, and the onions round, and butter and muſtard in a cup. You muſt do them with a quick fire.

To fry Lampreys.

Bleed them and ſave the blood, then waſh them in hot water to take of the ſlime, and cut them to pieces. Fry them in a little freſh butter not quite enough, pour out the fat, put in a little white wine, give the pan a ſhake round, ſeaſon it with whole pepper, nutmeg, ſalt, ſweet herbs, and a bay-leaf, put in a few capers, a good piece of butter rolled in flour, and the blood; give the pan a ſhake round often, and cover them cloſe. When you think they are enough take them out, ſtrain the ſauce, and give them a quick boil, ſqueeze in a little lemon and pour it over the fiſh. Garniſh with lemon, and dreſs them juſt what way you fancy.

To fry Eels.

Make them very clean, cut them into pieces, ſeaſon them with pepper and ſalt, flour and fry them in butter. Let your ſauce be plain butter melted, with the juice of lemon. Be ſure they be well drained from the fat before you lay them in the diſh.

To fry Oyſters.

Make a batter of milk, flour and eggs, then take ſome oyſters, waſh and dry them, dip them in the batter; then roll them in ſome crumbs of bread and mace beat fine, and fry them in hot lard or butter.

To

To fry Pancakes.

Take a pint of milk or cream, eight eggs, a nutmeg grated, and ſome ſalt; then melt one pound of butter, and a little ſack, before you ſtir it; it muſt be as thick with flour as ordinary butter, and fried with lard, turn it on the back-ſide of a plate. Garniſh with orange, and ſtrew ſugar over them.

To make Apple Fritters.

Take the whites of three eggs and the yolks of ſix beat well together, and put to them a pint of milk or cream; then put to it four or five ſpoonfuls of flour, a glaſs of brandy, half a nutmeg grated, and ſome ginger and ſalt, your batter muſt be pretty thick, then ſlice your apples in rounds, and dipping each round in batter, fry them in good lard, over a quick fire.

To make white Scotch Collops.

Cut about four pounds of a fillet of veal into thin pieces, then take a clean ſtew pan, butter it over, and ſhake ſome flour over it; then lay your meat in piece by piece, till all your pan is covered; then take two or three blades of mace, and a little nutmeg, ſet your ſtew pan over the fire, toſs it up together till all your meat be white; then take half a pint of ſtrong veal broth, which muſt be ready made, a quarter of a pint of cream, and the yolks of two eggs, mix all theſe together, put to it the meat, keep it toſſing all the time till they juſt boil up, when enough ſqueeze in ſome lemon; add oyſters and muſhrooms to make it rich.

To make an Apple Tanſey.

Cut three or four pippins into thin ſlices, and fry them in good butter, then beat four eggs with ſix ſpoonfuls of cream, ſome roſe-water, ſugar and nutmeg, ſtir them together, and pour it over the apples; let it fry a little, and turn it with a pie-plate. Garniſh with lemon, and ſugar ſtrewed over it.

To make a Gooſeberry Tanſey.

Fry a quart of gooſeberries till tender in freſh butter, and maſh them; then beat ſeven or eight eggs, four or five whites, a pound of ſugar; three ſpoonfuls of ſack, as much cream, a penny loaf grated, and three ſpoonfuls of flour; mix all theſe together, put the gooſeberries out of the pan to them, ſtir all well together, and put them into a ſauce-pan to thicken; then put freſh butter into a frying-pan, fry them brown, and ſtrew ſugar over the top.

To make a Water Tanſey.

Take a dozen eggs and eight or nine of the whites, beat them very well, and grate a penny loaf, and put in a quarter of a pound of melted butter, and a pint of the juice of ſpinage, then ſweeten it to your taſte.

To make Apple Froiſe.

Cut your apples into thin ſlices, then fry them of a light brown; take them up and lay them to drain, and keep them from breaking, then make the following batter: take five eggs, but three whites, beat them up with flour and cream, and a little ſack; make it the thickneſs of a pan-

cake

cake batter, pour in a little melted butter, nutmeg, and a little ſugar. Melt your butter and pour batter, and lay a ſlice of apple here and there, pour more batter on them; fry them a light brown, then take them up, and ſtrew fine ſugar over them.

BAKING.

For baking Beef the French way.

Firſt bone it, and take away the ſkin and ſinews, then lard it with fat bacon, ſeaſon your beef with cloves, ſalt and pepper; then tie it up tight with a pack-thread, and put it in an earthen pan, ſome whole pepper, an onion ſtuck with ten cloves, and put at the top a bunch of ſweet herbs, two or three bay-leaves, a quarter of a pound of batter, and half a pint of red, or white wine; cover it cloſe, bake it four or five hours, then ſerve it hot with its own liquor, or cold in ſlices, to be eat with muſtard and vinegar.

To bake a Leg of Beef.

Take a leg of beef, cut and hack it, put it into a large earthen pan; put to it a bundle of ſweet herbs, two onions ſtuck with a few cloves, a blade or two of mace, a piece of carrot, a ſpoonful of whole pepper black and white, and a quart of ſtale beer. Cover it with water, tie the pot down cloſe with brown paper rubbed with butter, ſend it to the oven, and let it be well baked. When it comes home, ſtrain it through a coarſe ſieve. Pick out all the ſinews and fat, put them into a ſauce-pan with a few ſpoonfuls of the gravy, a little red wine, a little piece of

butter rolled in flour, and ſome muſtard; ſhake your ſauce-pan often, and when the ſauce is hot and thick, diſh it up, and ſend it to table. It is a pretty diſh.

For baking a Calf's Head.

Firſt waſh it clean, then halve it, and beat the yolks of three eggs, and rub it over with a feather on the backſide, then take ſome grated bread, pepper, ſalt, and nutmeg, lemon peel grated, and ſome ſage cut ſmall; then ſtrew it over the outſide of the head, lay it in an earthen diſh, and cover the head with bits of butter, put a little water in the diſh, and bake it in a quick oven; when you ſerve it, pour over it ſome ſtrong gravy, with the brains firſt boiled and mixed in it. Garniſh with lemon.

To bake an Ox's Head.

Do juſt in the ſame manner as the leg of beef is directed to be done, in making the gravy as before, and it does full as well for the ſame uſes. If it is too ſtrong for any thing you want it for, it is only putting ſome hot water to it. Cold water will ſpoil it.

To bake a Pig.

If you ſhould be in a place where you cannot roaſt a pig, lay it in a diſh, flour it all over well, and rub it over with butter*; butter the diſh you lay it in, and put it into an oven. When it is enough draw it out of the oven's mouth, and rub it over with a buttery cloth; then put it into the oven again 'till it is dry, take it out, and

* Florence oil may be uſed with the greateſt propriety inſtead of butter, ſome think the flavour more exquiſite.

and lay it in a diſh; cut it up, take a little veal gravy, and take off the fat in the diſh it was baked in, and there will be ſome good gravy at the bottom, put that to it, with a piece of butter rolled in flour; boil it up, and put it into the diſh with the brains and ſage in the belly. Some love a pig brought whole to table, then you are only to put what ſauce you like into the diſh.

To bake a Turbot.

Take a diſh the ſize of your turbot, rub butter all over it thick, throw a little beaten pepper and ſalt, half a large nutmeg, and ſome parſley minced fine over it, pour in a pint of white wine, cut off the head and tail, lay the turbot in the diſh, pour another pint of white wine all over, grate the other half of the nutmeg over it, and a little pepper, ſome ſalt and a little chopped parſley. Lay a piece of butter here and there all over, and throw a little flour over all, and then a good many crumbs of bread. Bake it, and be ſure that it is of a fine brown; then lay it in your diſh, ſtir the ſauce in your diſh all together, pour it into a ſauce-pan, ſhake in a little flour, let it boil, then ſtir in a piece of butter and two ſpoonfuls of catchup, let it boil and pour it into baſons. Garniſh your diſh with lemon; and you may add what you fancy to the ſauce, as ſhrimps, anchovies, muſhrooms, &c. If a ſmall turbot, half the wine will do. It eats finely thus: lay it in a diſh, ſkim off all the fat, and pour the reſt over it. Let it ſtand till cold, and it is good with vinegar, and a fine diſh to ſet out a cold table.

To bake Herrings.

Put fifty herrings into a pan, cover them with two parts water, and one part vinegar, with a good deal of all-ſpice, ſome cloves, a bunch of ſweet herbs, a few bay-leaves, and two large onions, tie them down cloſe, and bake them; when they come out of the oven, heat a pint of red wine hot, and put to them; then tie them down again, and let them ſtand four or five days before you open them, and they will be very fine and firm.

To bake any ſort of Fiſh.

Butter the pan, lay in the fiſh, throw a little ſalt and flour over it, put a very little water in the diſh, an onion and a bundle of ſweet herbs; ſtick ſome little bits of butter on the fiſh, and let it be baked of a fine light brown; when enough, lay it on a diſh before the fire, and ſkim off all the fat in the pan, ſtrain the liquor, and mix it up either with the fiſh-ſauce or ſtrong ſoup, or catchup.

To bake Mutton Chops.

Take a loin or neck of mutton, cut it in thin ſteaks, put ſome pepper and ſalt over it, butter your diſh and lay in your ſteaks; then take a quart of milk, ſix eggs beat up fine, and four ſpoonfuls of flour; beat your flour and eggs in a little milk firſt, and then put the reſt to it; put in a little beaten ginger, and a little ſalt. Pour this over the ſteaks, and ſend it to the oven; an hour and an half will bake it.

FRICASSEES.

To fricaſſee Lamb.

Cut a hind quarter of lamb into thin ſlices, ſeaſon them with ſavoury ſpice, ſweet herbs, and a ſhalot; then fry them, toſs them up in ſtrong broth, white wine, oyſters, two palates, a little brown batter, force-meat balls, and an egg or two to thicken it, or a bit of butter rolled in flour. Garniſh with lemon.

To fricaſſee Lamb-ſtones and Sweetbreads.

Have ready ſome lamb-ſtones blanched, parboiled and ſliced, and flour two or three ſweetbreads; if very thick, cut them in two, the yolks of ſix hard eggs whole; a few piſtacho-nut kernels, and a few large oyſters: fry theſe all of a fine brown, then pour out all the butter, and add a pint of drawn gravy, the lamb-ſtones, ſome aſparagus tops about an inch long, ſome grated nutmeg, a little pepper and ſalt, two ſhalots ſhred ſmall, and a glaſs of white wine. Stew all theſe together for ten minutes, then add the yolks of ſix eggs beat very fine, with a little white wine, and a little beaten mace; ſtir all together till it is of a fine thickneſs, and then diſh it up. Garniſh with lemon.

To fricaſſee cold Roaſt Beef.

Firſt cut your beef into thin ſlices, then ſhred a handful of parſley very ſmall, cut an onion into pieces and put them together in a ſtew-pan, with a piece of butter, and a good quantity of ſtrong broth; ſeaſon with pepper and ſalt; let it

ſtew gently a quarter of an hour, then beat the yolk of four eggs in ſome red wine, and a ſpoonful of vinegar, put it to your meat, and ſtir it till it grows thick. Rub your diſh with a ſhalot before you ſerve it up.

To fricaſſee Calf's Feet white.

Boil the feet as you would do for eating, then take out the bones, and cut them in two, put them into a ſtew-pan, with a little white gravy, and a ſpoonful of white wine; take the yolks of three eggs, three ſpoonfuls of cream, grate a little nutmeg and ſalt, with a lump of butter; ſhake all well together, and garniſh your diſh with ſlices of lemon and currants.

To make a brown fricaſſee of Rabbits or Chickens.

You muſt take your rabbits or chickens and ſkin them, then cut them into ſmall pieces, and rub them over with yolks of eggs; have ready ſome grated bread, a little beaten mace, and a little grated nutmeg, and then roll them in it; put a little butter into a ſtew-pan, and when it is melted put in your meat; fry it of a fine brown, and take care they do not ſtick to the bottom of the pan, then pour the butter from them, and pour in half a pint of gravy, a glaſs of red wine, a few muſhrooms, or two ſpoonfuls of the pickle, a little ſalt (if wanted) and a piece of butter rolled in flour; when it is of a fine thickneſs diſh it up, and ſend it to table.

To make a white fricaſſee of Rabbits, Chickens, Veal, &c.

Skin them and cut them into ſmall pieces, lay them

them into warm water to draw out the blood, and then lay them in a cloth to dry; put them into a ſtew-pan with milk and water, ſtew them till they are tender, then take a clean pan, put in half a pint of cream, and a quarter of a pound of butter, ſtir it together till it is melted, but be ſure to keep it ſtirring all the time or it will be greaſy; then with a fork take the chickens or rabbits out of the ſtew-pan, and put them into the ſauce-pan to the butter and cream; have ready a little mace dried and beat fine, a little nutmeg, a few muſhrooms, ſhake all together for a minute or two, and diſh it up. This is a pretty ſauce for a breaſt of veal roaſted. You may fricaſſee veal, lamb, mutton, &c. the ſame way.

To fricaſſee Pigeons.

Take eight pigeons, new killed, cut them into ſmall pieces, and put them into a ſtew-pan with a pint of claret and a pint of water; ſeaſon your pigeons with ſalt and pepper, a blade or two of mace, an onion, a bundle of ſweet herbs, a good piece of butter rolled in a very little flour; cover it cloſe, and let them ſtew till there is juſt enough for ſauce, then take out the onion and ſweet herbs; beat up the yolks of three eggs, grate half a nutmeg in, and with your ſpoon puſh the meat all to one ſide of the pan, and the gravy to the other ſide, and ſtir in the eggs; keep them ſtirring for fear of turning to curds, and when the ſauce is fine and thick, ſhake all together, put in half a ſpoonful of vinegar, and give them another ſhake; then put the meat into the diſh, pour the ſauce over it,

and

and have ready ſome ſlices of bacon toaſted, and fried oyſters. Throw the oyſters all over, lay the bacon round, and garniſh with lemon.

To fricaſſee Ducks.

Quarter them and beat them with the back of your cleaver, dry them well, fry them in ſweet butter, and when they are almoſt fried, put in a handful of onions ſhred ſmall, and a little thyme; then put in a little red wine, ſome thin ſlices of bacon, with ſpinage and parſley boiled green and ſhred ſmall; break the yolks of three eggs, with a little pepper in a diſh, and ſome grated nutmeg, toſs them up with a ladle-full of drawn butter, pour this over ducks, lay your bacon upon them, and ſerve it hot.

To fricaſſee a Gooſe.

Roaſt your gooſe, and before it is quite done, cut and notch it with a knife long-ways, then ſlaſh it acroſs, and ſtrew pepper and ſalt over it, then lay it in your pan, with the ſkinny ſide downwards, till it has taken a gentle heat, then broil it on a gridiron over a gentle fire; when it is enough baſte the upper ſide with butter, a little ſugar, vinegar and muſtard; pour this into a diſh, with ſauſages and lemons, and ſerve it up.

To fricaſſee Cod-ſounds.

Clean them well, then cut them into little pieces, boil them tender in milk and water, then throw them into a cullender to drain, pour them into a clean ſauce-pan, ſeaſon them with a little beaten mace and grated nutmeg, and a very little

little ſalt; pour to them juſt cream enough for ſauce, and a good piece of butter rolled in flour; keep ſhaking your ſauce-pan round all the time, till it is thick enough, then diſh it up. Garniſh with lemon.

To fricaſſee Artichoke-bottoms.

Take them either dried or pickled; if dried, you muſt lay them in warm water for three or four hours, ſhifting the water two or three times; then have ready a little cream, and a piece of freſh butter, ſtirring together one way over the fire till it is melted, then put in the artichokes, and when they are hot diſh them up.

To make Force-meat Balls.

Take half a pound of ſuet, as much veal cut fine, and beat it in a marble mortar; have a few ſweet herbs ſhred fine, a little mace dried and beat fine, a ſmall nutmeg grated, ſome pepper and ſalt, add the yolks of two eggs; mix all theſe well together, roll them in flour, and fry them brown. If they are for white ſauce, put them into a ſauce-pan, and let them boil a few minutes; but never fry them for white ſauce.

To fricaſſee a Calf's Head.

Your head muſt be well cleaned and boiled tender; then cut it in ſquare pieces as big as a walnut; then toſs it up with muſhrooms, ſweetbreads and artichoke bottoms, cream and the yolks of eggs; ſeaſon it with mace and nutmeg, and ſqueeze in a lemon, ſo ſerve away hot.

To fricaſſee double Tripe.

Clean your tripe well, and boil it tender, take the double part, and cut it in pieces two inches long; put a lump of butter in a ſtew-pan, with two ſhalots cut very ſmall, give it a toſs on the fire, put in your tripe, duſt it with flour, add to it half a pint of broth, and a glaſs of white wine, ſeaſon them with pepper, ſalt, and a bunch of ſweet herbs; let them ſtew ſoftly, and let them have a good taſte; thicken up your ſauce with the yolks of two eggs well beaten, add a little parſley cut ſmall, and a little nutmeg; mix your eggs with a little broth and juice of lemon, and put it to your tripe; let it juſt ſimmer, diſh it up, and ſerve it up for a ſmall entry.

To fricaſſee Sturgeon brown.

Cut your ſturgeon in thin ſlices, and ſeaſon it with pepper, ſalt, and nutmeg, ſtrew over a little flour, and fry it browniſh; then take a bit of butter, paſs it brown with flour; put in ſome good gravy, one anchovy, and the juice of an orange; ſo ſerve away.

Directions for making PYES, TARTS, *&c.*

OBSERVATIONS *on* PYES.

ALL raiſed pyes muſt be made the night before baking, otherwiſe they are in danger of falling in the oven; little gravy is required, or it will either force its way out, or crack the ſides of the pye: But you muſt, after the pye comes from the oven, warm your gravy and pour it in. Pyes of all kinds require a quick oven.

oven. But puff pyes require not ſo hot an oven, or they burn; therefore a medium is to be obſerved, as in a ſlow oven they will become ſad and not riſe.

A good cruſt for great Pyes.

To a peck of flour add the yolks of three eggs; then boil ſome water, and put in half a pound of fried ſuet, and a pound and half of butter. Skim off the butter and ſuet, and as much of the liquor as will make it a light good cruſt: work it up well, and roll it out.

A ſtanding cruſt for great Pyes.

Take a peck of flour, and ſix pounds of butter, boiled in a gallon of water; ſkim it off into the flour, and as little of the liquor as you can; work it well up into a paſte, then pull it into pieces till it is cold, then make it up in what form you will have it. This is fit for the walls of a gooſe pye.

Cold paſte for all ſorts of diſhed Pyes.

Take two pounds of flour, make a hole in the middle, put in one pound of butter, and a little water, make it into a paſte, but do not work it much, then roll it out, duſt on ſome flour, wrap it up again, and roll it out for uſe.

Another way.

Rub ſix ounces of butter into two pounds of flour, add to it one egg, and as much water as will make it into a paſte; roll it out, lay on it fifteen ounces of butter, with a little flour, and roll it out twice for uſe.

A dripping Cruſt.

Take a pound and half of beef-dripping, boil it in water, ſtrain it, then let it ſtand to be cold, and take off the hard fat, ſcrape it, boil it ſo four or five times; then work it well up into three pounds of flour, as fine as you can, and make it up into paſte with cold water. It makes a very fine cruſt.

To make a Beef Steak Pye.

Take fine rump ſteaks, beat them, then ſeaſon them

them with pepper and ſalt, and ſhalot to your liking ſhred fine, make a good cruſt, lay in your ſteaks, with a quarter of a pound of butter at top, fill your diſh, pour in as much water as will half fill the diſh, put on the cruſt, and bake it well.

To make a Mutton Pye.

Pepper and ſalt your mutton ſteaks, fill the pye, then lay on butter, pour in ſome thin gravy and cloſe it. When it is baked, ſkim the fat off the pye, toſs up a handful of chopped capers, oyſters, and cucumbers in gravy, an anchovy, and drawn butter, and pour them in.

To make a ſavoury Lamb Pye.

Firſt ſeaſon the lamb with pepper, ſalt, cloves, mace, and nutmeg, then put it into your cruſt, with a few ſweet-breads and lamb-ſtones, ſeaſoned as your lamb, alſo ſome oyſters, add ſavoury force-meat balls, hard yolks of eggs, and pour in a little thin gravy; then put butter all over the pye, and lid it, and ſet it in a quick oven an hour and a half; then make a lare with oyſter liquor, as much gravy, ſome claret with one anchovy in it, and a grated nutmeg. Let theſe have a boil, thicken it with the yolks of two or three eggs, and when the pye is drawn put it in.

To make a pretty ſweet Lamb or Veal Pye.

Make a good cruſt, butter the diſh, and lay in your bottom and ſide-cruſt, then cut your meat in ſmall pieces, ſeaſon with a very little ſalt, ſome mace and nutmeg beat fine, and ſtrewed over; then lay a lare of meat, and ſtrew

ſome

ſome currants clean waſhed and picked, and a few raiſins ſtoned, all over the meat; lay another lare of meat, put a little butter at the top, and a little water juſt enough to bake it and no more. Have ready againſt it comes out of the oven, a white wine caudle made very ſweet, and ſend it to table hot.

To make a very fine ſweet Lamb or Veal Pye.

Seaſon your lamb with ſalt, pepper, cloves, mace, and nutmeg, all beat fine, to your palate, cut your lamb or veal into little pieces, make a good puff-paſte cruſt, lay it in your diſh, then lay in your meat, ſtrew on it ſome ſtoned raiſins and currants clean waſhed, and ſome ſugar; then lay on it ſome force-meat balls made ſweet, and in the ſummer ſome artichoke-bottoms boiled, and ſcalded grapes in the winter. Boil Spaniſh potatoes cut in pieces, candied citron, candied orange, and lemon-peel, and three or four blades of mace, put butter on the top, cloſe up your pye, and bake it. Have ready againſt it comes out of the oven, a caudle made thus: Take a pint of white wine, and mix in the yolks of three eggs, ſtir it well together over the fire, one way all the time till it is thick; then take it off, ſtir in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon; pour it hot into your pye, and cloſe it up again. Send it hot to table.

A raiſed ſweet Pye.

Cut the beſt end of a neck of veal, ſeaſon it as above, have ready a coffin made of hot paſte, lay in your ſteaks with a quarter of a pound of currants waſhed clean, a quarter of a pound of

jar raiſins ſtoned, a good ſlice of butter, and half a pint of veal gravy; cover it up, and ornament it; bind it round with paper, to keep it from falling, bake it two hours, and ſerve it up either hot or cold.

To make a ſavoury Lamb or Veal Pye.

Make a good puff-paſte cruſt, cut your meat into pieces, ſeaſon it to your palate with pepper, ſalt, mace, cloves, and nutmeg finely beat; lay it into your cruſt with a few lamb-ſtones and ſweetbreads ſeaſoned as your meat, alſo ſome oyſters and forced meat-balls, hard yolks of eggs, and the tops of aſparagus two inches long, firſt boiled green; put butter all over the pye, put on the lid and ſet it in a quick oven an hour and a half, and then have ready the liquor, made thus: Take a pint of gravy, the oyſter liquor, a gill of wine, and a little grated nutmeg; mix all together with the yolks of two or three eggs beat, and keep it ſtirring one way all the time. When it boils, pour it into your pye; put on the lid again. Send it hot to table. You muſt make liquor according to your pye.

To make a Veniſon Paſty.*

Lay down half a peck of flour, put to it four pounds of butter, beat eight eggs, and make the paſte

* When your veniſon is not fat enough, take the fat of a loin of mutton, ſteeped in a little rape vinegar and red wine twenty-four hours, then lay it on the top of the veniſon, and cloſe your paſty. It is a wrong notion of ſome people to think veniſon cannot be baked enough, and will firſt bake it in a falſe cruſt, and then bake it in the paſty; by this time the fine flavour of the veniſon is gone. No, if you want it to be very tender, waſh it in warm milk and water

paſte with warm water, bone the veniſon, break the bones, ſeaſon them with ſalt and pepper, and boil them, with this fill up the paſty when it comes out of the oven; take a pound of beef ſuet, cut it into long ſlices, and ſtrew pepper and ſalt upon it; lay the veniſon in, ſeaſoned pretty high with ſalt and black pepper bruiſed; ſet pudding cruſt round the inſide of the paſty, and put in about three quarters of a pint of water; lay on a lare of freſh butter, and cover it. When it comes out of the oven, pour in the liquor made of the bones boiled, and ſhake all together.

To make a Veniſon Pye.

When you have raiſed a high pye, ſhred a pound of beef ſuet, and lay it in the bottom, cut the veniſon in pieces, and ſeaſon it with ſalt and pepper, lay it on the ſuet. Lay butter on the veniſon, cloſe up the pye, and let it ſtand in the oven for ſix hours.

water, dry it in clean cloths till it is very dry, then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper, it will keep thus a fortnight good; but be ſure there be no moiſtneſs about it; if there is, you muſt dry it well and throw ginger over it, and it will keep a long time. When you uſe it, juſt dip it in lukewarm water, and dry it. Bake it in a quick oven; if it is a large paſty, it will take three hours; then your veniſon will be tender, and have all the fine flavour. The ſhoulder makes a pretty paſty boned, and made as above with the mutton fat.

A loin of mutton makes a fine paſty: take a large fat loin of mutton, let it hang four or five days, then bone it, leaving the meat as whole as you can; lay the meat twenty-four hours in half a pint of red wine and half a pint of rape vinegar; then take it out of the pickle, and order it as you do a paſty, and boil the bones in the ſame manner, to fill the paſty, when it comes out of the oven.

To make a Cheſhire Pork Pye.

Take a loin of pork, ſkin it, cut it into ſteaks, ſeaſon it with ſalt, nutmeg, and pepper; make a good cruſt, lay a lare of pork, then a large lare of pippins pared and cored, a little ſugar, enough to ſweeten the pye, then another lare of pork; put in half a pint of white wine, lay ſome butter on the top, and cloſe your pye. If your pye be large, it will take a pint of white wine.

To make a Calf's Foot Pye.

Firſt ſet four calves feet on in a ſauce-pan in three quarts of water, with three or four blades of mace; let them boil ſoftly till there is about a pint and a half, then take out your feet, ſtrain the liquor, and make a good cruſt; cover your diſh, ſtrew half a pound of currants clean waſhed and picked over, and half a pound of raiſins ſtoned; lay on the reſt of the meat, ſkim the liquor, ſweeten it to the palate, and put in half a pint of white wine; pour it into the diſh, put on your lid, and bake it an hour and a half.

To make an Olive Pye.

Make your cruſt ready, then take the thin collops of the beſt end of a leg of veal, as many as you think will fill your pye; hack them with the back of a knife, and ſeaſon them with ſalt, pepper, cloves, and mace: waſh over your collops with a bunch of feathers dipped in eggs, and have in readineſs a good handful of ſweet-herbs ſhred ſmall. The herbs muſt be thyme, parſley, and ſpinage, the yolks of eight hard eggs minced, and a few oyſters parboiled and chopped, ſome beef ſuet ſhred very fine; mix

theſe

theſe together, and ſtrew them over your collops, then ſtrinkle a little orange-flour water over them, roll the collops up very cloſe, and lay them in your pye, ſtrewing the ſeaſoning over what is left; put butter on the top, and cloſe your pye. When it comes out of the oven, have ready ſome hot gravy, and pour it into the pye, with an anchovy diſſolved in it. You may leave out the orange-flour water if you chuſe.

To make a Calf's Head Pye.

Cleanſe and waſh the head well, boil it for three quarters of an hour, cut the fleſh into pieces, blanch the tongue and ſlice it; parboil a quart of oyſters and beard them; take the yolks of ten or twelve eggs, intermix ſome thin ſlices of bacon with the meat; put an onion cut ſmall in the bottom of the pye, ſeaſoning it with ſalt, pepper, nutmeg and mace; lay alſo butter on the bottom, put in your meat, cloſe up the pye, and put in a little water. When it is baked take off the lid; take off the fat, and put in a lare of thick butter, mutton gravy, a lemon pared and ſliced, with two or three anchovies diſſolved; let them ſtew a little while, cut the lid in handſome pieces, lay it round the pye and ſerve it up.

Another way.

Take a calf's head with the ſkin on, ſcald it, take the hair clean off it, ſplit and waſh it, and boil it 'till tender; cut the meat clean off the bone as big as a walnut, put into a ſtew-pan with one quart of gravy, half an anchovy, two glaſſes of Madeira wine, a little Cayen, beaten

mace, and cloves, a dozen force-meat balls, and a little ſoy or catchup; let it ſimmer for half an hour; put to it a piece of butter and flour, ſqueeze in a little lemon juice; have ready a deep diſh ſheeted with light paſte, put in as many of the bones of the calf's head as will fill it, and a little broth or water, to ſave your diſh; lid it with light paſte, and mark it neatly round the edges; bake it in a ſharp oven, till the paſte is enough; take it out, and cut the lid round within the rim of your diſh, take out the bones, and let your haſh be quite hot and well ſeaſoned with pepper and ſalt; put your haſh into the diſh, lay the lid on it, and ſerve it up hot. This is a genteel diſh for a ſecond courſe.

To make a Devonſhire ſquab Pye.

Make a good cruſt, cover the diſh all over, put at the bottom a lare of ſliced pippins, ſtrew over them ſome ſugar, then a lare of mutton ſteaks cut from the loin, well ſeaſoned with pepper and ſalt, then another lare of pippins; peel ſome onions and ſlice them thin, lay a lare all over the apples, then a lare of mutton, then pippins and onions, pour in a pint of water; cloſe your pye and bake it.

To make a Shropſhire Pye.

Make good puff-paſte cruſt; cut two rabbits into pieces, and two pounds of fat pork into little pieces; ſeaſon both to your liking; cover your diſh with cruſt, and lay in your rabbits; mix the pork with them; take the livers of the rabbits, parboil them, and beat them in a mortar, with as much fat bacon, a little ſweet herbs, and ſome oyſters if you have them. Seaſon with pepper, ſalt and nutmeg

nutmeg, mix it up with the yolk of an egg, and make it into balls; lay them here and there in your pye, ſome artichoke bottoms cut in dice, and cocks-combs, if you have them; grate a ſmall nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water; cloſe your pye, and bake it an hour and a half in a quick oven, but not too fierce an oven.

To make a Yorkſhire Chriſtmas Pye.

Firſt make a good ſtanding cruſt, let the wall and bottom be very thick; bone a turkey, a gooſe, a fowl, a partridge, and a pigeon; ſeaſon them all very well, take half an ounce of mace, half an ounce of nutmegs, a quarter of an ounce of cloves, and half an ounce of black pepper, all beat fine together, two large ſpoonfuls of ſalt, and then mix them together; open the fowls down the back, and bone them; firſt the pigeon, then the partridge, cover them; then the fowl, then the gooſe, and then the turkey, which muſt be large; ſeaſon them well, and lay them in the cruſt, ſo as it will look only like a whole turkey; then have a hare ready caſed, and wiped with a clean cloth, cut it to pieces, that is, joint it; ſeaſon it, and lay it as cloſe as you can on one ſide; on the other ſide woodcocks, moor game, and what ſort of wild fowl you can get; ſeaſon them well, and lay them cloſe; put at leaſt four pounds of butter in the pye, then lay on your lid, which muſt be a very thick one, and let it be well baked. It muſt have a very hot oven, and will take at leaſt four hours.

The cruſt will take a buſhel of flour.

To make a Rabbit Pye.

Parboil a couple of rabbits, bone, lard, and ſeaſon them with pepper, ſalt, nutmeg, cloves, mace, and winter-ſavoury; put them in the pye, with a good many force-meat balls, laying a pound of butter on the top, cloſe it up, bake it, and when it is cold, fill it up with clarified butter; and if you chuſe, a few bars of bacon at the top.

To make a Hare Pye.

Dreſs a large Hare, mince one part of it ſmall with bacon, thyme, ſavoury and marjoram; ſeaſon it with ſalt, pepper, cloves and nutmeg; ſeaſon the other part as you did the former; work the minced meat with the yolks of eggs, and lay it about the hare, and fill up the pye with ſweet butter; bake it, and when it comes out of the oven, pour in half a pint of ſtrong gravy.

To make a Gooſe Pye.

Make the walls that your cruſt be juſt big enough to hold the gooſe; firſt have a pickled dried tongue, boiled very tender ſo as to peel, cut off the root, bone the gooſe, and a large fowl; take half a quarter of an ounce of mace beat fine, three tea ſpoonfuls of ſalt, a tea ſpoonful of beaten pepper, and mix all together; ſeaſon both fowl and gooſe with it, then put the fowl into the gooſe, and the tongue into the fowl, and lay the gooſe in the ſame form as if whole; put half a pound of butter on the top, and lay on the lid. This pye is excellent either hot or cold, and may be kept a great while; a ſlice cut down croſs makes a pretty ſide-diſh for ſupper.

N. B. Half a peck of flour will make the walls of

of a gooſe pye, made according to the receipts for cruſt.

To make a Giblet Pye.

Take two pair of giblets nicely cleaned, put all but the livers into a fauce-pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of ſweet herbs, and a large onion; cover them cloſe, and let them ſtew very ſoftly till they are quite tender, then have a good cruſt ready, cover your diſh, lay a fine rump ſteak at the bottom, ſeaſoned with pepper and ſalt; then lay in your giblets with the livers, and ſtrain the liquor they were ſtewed in; ſeaſon it with ſalt, and pour in your pye; put on the lid, and bake it an hour and a half.

To make a Green Gooſe Pye.

Take two fat green geeſe, bone them, ſeaſon them pretty high with pepper, ſalt, and nutmeg, and cloves, and if you like it, add a couple of whole onions in the ſeaſoning, lay them one on another, and fill the ſides, then cover them with butter, and ſend it to the oven.

To make a Turkey Pye.

Raiſe a neat coffin of hot paſte, bone your turkey, ſeaſon it with ſavoury ſpices, add one pound of ham cut in ſlices, a little force-meat, a litle gravy, and half a pound of butter; cloſe up the pye, ornament it, and ſet it in the oven, where two hours will bake it.

Another way.

Raiſe a coffin for it as above, and cut your turkey

turkey up as for eating; ſeaſon it with pepper, ſalt, mace, cloves, and nutmeg, lay it in the coffin with ſome ſlices of ham, and a pound of butter; cloſe it up, ornament it neatly, bake it two hours and a half, and ſerve it up cold.

To make a Chicken Pye.

Boil young chickens in an equal quantity of milk and water, then flea them, and ſeaſon them with ſalt, cloves and nutmeg; put puff-paſte round, and in the bottom of the diſh lay a lare of butter, with artichoke bottoms, veal ſweet-breads and cocks-combs, and over them lay the chickens, with ſome bits of butter rolled up in the ſeaſoning, and ſome balls of force-meat; lay on a lid of puff-paſte; the oven muſt not be too hot. While it is baking make the following caudle: boil a blade of mace in half a pint of white wine or cyder; take it off the fire and ſlip in the yolks of two eggs well beaten, with a ſpoonful of ſugar, and a bit of butter rolled up in flour. Pour this caudle into the pye when it comes out of the oven.

Another way.

Clean and pick three chickens, cut them in pieces, ſeaſon them with pepper, ſalt, and mace; ſheet your diſh with light paſte, lay in the chickens with a little force-meat, a little butter and gravy, cloſe it up, and bake it an hour and a half.

Another way.

Take two chickens, let them be drawn and made clean, cut them in pieces, ſeaſon them with pepper, ſalt, and mace; raiſe a neat coffin

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for it, lay in the chickens with a pound of ham cut in ſlices, and ſome butter, cloſe it up, and bake it two hours. You may ſerve it up either hot or cold. If you ſerve it up hot, put in half a pint of gravy: if cold, pour in half a pound of clarified butter.

Chicken Pye in ſummer.

Cut three chickens as for a fricaſſee, well cleaned and picked; ſeaſon with ſalt, pepper, and mace to your taſte; make a ſtanding caſe of hot paſte; and put in the chickens with a little good broth, and let it bake for two hours in the oven. Make ready a gill of green peas boiled tender, a gill of cream boiled ten minutes, and throw in the peas with a piece of butter and flour, a little ſalt and nutmeg; let them ſimmer about five minutes, raiſe up the lid of your pye, pour it in, with a little juice of lemon, and ſend it to table.

A rabbit pye may be made in the ſame manner.

To make a Duck Pye.

Take two ducks, ſcald them and make them very clean, cut off the feet, pinions, neck and head, with the gizzards, livers and hearts; pick out all the fat of the inſide, lay a cruſt over the diſh, ſeaſon the ducks with pepper and ſalt inſide and out, lay them in your diſh, and the giblets at each end ſeaſoned; put in as much water as will almoſt fill the pye, lay on the cruſt, and bake it, but not too much.

To make a young Rook Pye.

Take young rooks, flea and parpoil them, put

put a cruſt at the bottom of your diſh, with a great deal of butter, and forced-meat balls, then ſeaſon the rooks with ſalt, pepper, cloves, mace, nutmeg and ſome ſweet herbs, and put them in your diſh; pour in ſome of the liquor they were parboiled in, and lid it; when baked, cut it open and ſkim off the fat; warm and pour in the remainder of the liquor, if the pye wants it.

To make a Pigeon Pye.

Make a good cruſt, cover your diſh, let your pigeons be very nicely picked and cleaned, ſeaſon them with pepper and ſalt, and put a good piece of butter, with ſeaſoning in their bellies; lay them on the diſh, the necks, gizzards, livers, pinions and heart, lay between; with the yolk of a hard egg and beef-ſteak in the middle; put as much water as will almoſt fill the diſh, lay on the top cruſt, and bake it well.

Another way.

Pick, draw, and ſinge ſix pigeons, ſeaſon them with pepper and ſalt, chop the livers with a little fat bacon, thyme and parſley, put a piece into every pigeon, lay them into a diſh ſheeted with light paſte, with half a dozen hard yolks of eggs, ſix artichoke bottoms boiled tender, and ſix ounces of butter; ſprinkle on a little flour, add ſome gravy, cloſe up the pye, and bake it one hour and a half.

To make a Lark or Sparrow Pye.

You muſt have five dozen at leaſt, lay betwixt every one a bit of bacon, and a leaf of ſage and a little force-meat at the bottom of your cruſt;

put

put ſome butter on the top, and lid it. When baked for one hour, which will be ſufficient, make a little thickened gravy, put in the juice of a lemon, ſeaſon with pepper and ſalt, and ſerve it hot and quick.

To make minced Pyes.

Parboil the beſt part of a neat's tongue, peel and cut it in thin ſlices, and ſet it to cool. To a pound of beef, tongue, or veal, put two pounds of beef ſuet, then chop them all together very fine; to each pound of meat put a pound of ſtoned raiſins, and a pound of currants chopped ſmall; then pound your ſpice, which muſt be cloves, mace and nutmeg; ſeaſon it as you like with ſugar, candied orange, lemon and citron peel ſhred with two or three pippins, ſqueeze in the juice of a lemon, a large glaſs of ſack, with ſome dates ſhred ſmall, mix theſe together, then make your pyes; and when they are ſerved up, ſtrew ſugar over them.

To make Mince Pyes the beſt way.

Take three pounds of ſuet ſhred very fine, and chopped as ſmall as poſſible, two pounds of raiſins ſtoned, and chopped as fine as poſſible, two pounds of currants nicely picked, waſhed, rubbed, and dried at the fire, half a hundred of fine pippins, pared, cored and chopped ſmall, half a pound of fine ſugar pounded fine, a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put all together into a great pan, and mix it well together with half a pint of brandy, and half a pint of ſweet white wine; put it down cloſe in a ſtone-

put a cruſt at the bottom of your diſh, with a great deal of butter, and forced-meat balls, then ſeaſon the rooks with ſalt, pepper, cloves, mace, nutmeg and ſome ſweet herbs, and put them in your diſh; pour in ſome of the liquor they were parboiled in, and lid it; when baked, cut it open and ſkim off the fat; warm and pour in the remainder of the liquor, if the pye wants it.

To make a Pigeon Pye.

Make a good cruſt, cover your diſh, let your pigeons be very nicely picked and cleaned, ſeaſon them with pepper and ſalt, and put a good piece of butter, with ſeaſoning in their bellies; lay them on the diſh, the necks, gizzards, livers, pinions and heart, lay between; with the yolk of a hard egg and beef-ſteak in the middle; put as much water as will almoſt fill the diſh, lay on the top cruſt, and bake it well.

Another way.

Pick, draw, and ſinge ſix pigeons, ſeaſon them with pepper and ſalt, chop the livers with a little fat bacon, thyme and parſley, put a piece into every pigeon, lay them into a diſh ſheeted with light paſte, with half a dozen hard yolks of eggs, ſix artichoke bottoms boiled tender, and ſix ounces of butter; ſprinkle on a little flour, add ſome gravy, cloſe up the pye, and bake it one hour and a half.

To make a Lark or Sparrow Pye.

You muſt have five dozen at leaſt, lay betwixt every one a bit of bacon, and a leaf of ſage and a little force-meat at the bottom of your cruſt;

put

put ſome butter on the top, and lid it. When baked for one hour, which will be ſufficient, make a little thickened gravy, put in the juice of a lemon, ſeaſon with pepper and ſalt, and ſerve it hot and quick.

To make minced Pyes.

Parboil the beſt part of a neat's tongue, peel and cut it in thin ſlices, and ſet it to cool. To a pound of beef, tongue, or veal, put two pounds of beef ſuet, then chop them all together very fine; to each pound of meat put a pound of ſtoned raiſins, and a pound of currants chopped ſmall; then pound your ſpice, which muſt be cloves, mace and nutmeg; ſeaſon it as you like with ſugar, candied orange, lemon and citron peel ſhred with two or three pippins, ſqueeze in the juice of a lemon, a large glaſs of ſack, with ſome dates ſhred ſmall, mix theſe together, then make your pyes; and when they are ſerved up, ſtrew ſugar over them.

To make Mince Pyes the beſt way.

Take three pounds of ſuet ſhred very fine, and chopped as ſmall as poſſible, two pounds of raiſins ſtoned, and chopped as fine as poſſible, two pounds of currants nicely picked, waſhed, rubbed, and dried at the fire, half a hundred of fine pippins, pared, cored and chopped ſmall, half a pound of fine ſugar pounded fine, a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put all together into a great pan, and mix it well together with half a pint of brandy, and half a pint of ſweet white wine; put it down cloſe in a ſtone-

pot, and it will keep good four months. When you make your pyes, take a little diſh, ſomething bigger than a ſoup-plate, lay a very then cruſt all over it, lay a thin lare of meat, and then a thin lare of citron cut very thin, then a thin lare of mince-meat, and a thin lare of orange-peel cut thin, over that a little meat, ſqueeze half the juice of a fine Seville orange or lemon, and pour in three ſpoonfuls of red wine; lay on your cruſt, and bake it nicely. Theſe pyes eat finely cold. If you make them in little patties, mix your meat and ſweet-meats accordingly. If you chuſe meat in your pyes, parboil a neat's tongue, peel it, and chop the meat as fine as poſſible, and mix with the reſt; or two pounds of the inſide of a ſurloin of beel boiled.

To make Lent Mince Pyes.

Take ſix eggs boiled hard and chopped fine, twelve pippins pared and chopped ſmall, a pound of raiſins ſtoned and chopped fine, a pound of currants picked clean, a ſpoonful of ſugar beat fine, two ounces of citron and candied orange, both cut fine, a quarter of an ounce of mace and cloves, and a nutmeg beat fine, mix all together with a gill of brandy, and a gill of ſack. When you make the pye, ſqueeze in the juice of a ſeville orange, and a glaſs of red wine.

To make Mince Pye Meat to keep.

Pare, core, and chop very fine one pound and a half of apples, one pound and a half of beef ſuet, two pounds of currants waſhed clean and dried, and one pound and a half of loaf ſugar ſifted; cut ſmall half a pound of orange and ci-

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tron peel, a quarter of an ounce of cinnamon, eight cloves, one nutmeg, and a quarter of a pint of French brandy; mix it all well together, put it close down in a pot, and keep it for your use.

A French Pye.

Take a breast or a neck of lamb, cut it in pieces about the bigness of a crown piece, season it with mace, a little pepper and salt; sheet your dish with paste, lay in the lamb with a few oysters, some cocks' stones and combs, and a piece of butter; then close it up, and bake it one hour and a half. Take it out, cut a hole in the top, put in half a pint of cullis, with force-meat balls and made eggs stewed in it, and serve it up for a first course.

To make an Eel Pye.

Skin and clean the eels, season them with a little nutmeg, pepper and salt, cut them in long pieces, and make your pye with good butter-paste; let it be oval, with a thin crust, lay in your eels lengthways, putting over them some fresh butter, then bake them.

To make a Herring Pye.

Scale, gut, and wash them very clean, cut off the heads, fins and tails; make a good crust, cover your dish, then season your herrings with salt, pepper, and beaten mace; put a little butter on the bottom of the dish, then a row of herrings, pare some apples and onions, and cut them in thin slices all over thick, lay a little butter on the top, put in a little water; lay on the lid, and bake it well.

To make a Salmon Pye.

Make a good cruſt, clean your ſalmon well, ſeaſon it with ſalt, mace, and nutmeg; lay a piece of butter at the bottom of your diſh, and lay the ſalmon in; melt butter according to your pye; take a lobſter, boil it, pick out all the fleſh, chop it ſmall, bruiſe the body, mix it well with the butter, which muſt be very good; pour it over the ſalmon, put on the lid and bake it.

To make a Trout Pye.

Clean and ſcale your trout, and lard them with pieces of a ſilver eel rolled up in ſpice, ſweet herbs, and bay leaves powdered; lay between and on them, the bottoms of ſliced artichokes, oyſters, muſhrooms, capers, and ſliced lemon; lay on butter, and cloſe up the pye.

To make an Oyſter Pye.

Firſt parboil a quart of large oyſters, in their own liquor, then mince then ſmall, and pound them in a mortar with marrow, piſtacho-nuts, ſweet herbs, an onion, ſavoury ſpice, and a little grated bread, or ſeaſon them in the ſame manner whole; lay on butter, and cloſe the pye.

To make a Lobſter Pye.

Boil two lobſters, take out the tails, cut them in two, take out the gut, cut each tail in four pieces, and lay them in the diſh. Take the bodies, bruiſe them well with the claws, and pick out the reſt of the meat; chop it all together, ſeaſon it with pepper, ſalt, and two or three ſpoonfuls of vinegar; melt half a pound of butter, ſtir all together, with the crumbs of a roll

roll rubbed in a cloth ſmall, lay it over the tails, put on your cover, and bake it in a ſlow oven.

To make a Turbit Pye.

Take ſome cold boiled turbit, cut it in ſlices, three inches long and two inches broad, ſeaſon it with pepper, ſalt, and nutmeg; two muſh-rooms, parſley, and thyme ſhred fine; ſheet a diſh with light paſte, lay in your fiſh with ſix ounces of butter and a little gravy; cover it up, ornament it, and bake it three quarters of an hour. Make a force-meat of ten oyſters, a few ſhrimps, and ſome crumbs of bread; ſeaſon it with pepper, ſalt, and mace, chop it fine, and mix it with the yolks of two eggs; make it into balls, and fry them brown in butter, put them in a ſtew-pan with ſome gravy, the tail of a lobſter cut in dice, one anchovy, a little catchup and lemon juice, thicken it up with a piece of butter and flour, let it juſt boil. When the pye is baked, take off the lid, pour in the ſauce, and ſerve it up hot for a firſt courſe.

To make an Apple Pye.

Scald about a dozen apples very tender, take off the ſkin, take the core from them, and put to it twelve eggs, but ſix whites; beat them well, and take the crumbs of a penny loaf, and a nutmeg grated, ſugar it to your taſte, and put a quarter of a pound of butter in, melted; mix all together in the diſh, and take care your oven is not too hot.

To make a Cherry Pye.

Make a good cruſt, lay a little round the ſides

of your diſh, throw ſugar at the bottom, and lay in your fruit and ſugar at tôp. A few red currants does well with them; put on your lid, and bake it in a ſlack oven.—Make a plumb and gooſeberry pye the ſame way. If you would have it red, let it ſtand a while in the oven, after the bread is drawn.

To make a raiſed Beef Steak Pye.

Beat ſix rump ſteaks very well with the rolling-pin, ſeaſon them with pepper and ſalt, and three ſhalots chopt fine; have ready a raiſed coffin of paſte that will juſt hold them, lay in your ſteaks, with a quarter of a pound of butter on the top, and half a pint of gravy; cloſe it up, ornament it, bake it two hours, and ſerve it up for the middle of the table in a firſt courſe.

TARTS.

To make all ſorts of Tarts.

IF you bake in tin-patties, butter them, and you muſt put a little cruſt all over, becauſe of the taking them out; if in china or glaſs no cruſt but the top one. Lay fine ſugar at the bottom, then your fruit and ſugar at top; then put on your lid, and bake them in a ſlack oven. Apple, Pear, Apricot, &c. make thus; apples or pears, pare them, cut them in quarters, and core them; cut the quarters acroſs again, ſet them on in a ſauce-pan, with juſt as much water as will cover them, let them ſimmer on a ſlow fire till the fruit is tender, put a good piece of lemon-peel in the water with the fruit, then have your patties ready; lay

lay ſugar at bottom, then your fruit, and a little ſugar at top; pour over each tart a tea ſpoonful of lemon-juice, and three tea ſpoonfuls of the liquor they were boiled in; put on your lid, and bake them in a ſlack oven. Do not uſe lemon to apricots.

As to preſerved tarts, only lay in your preſerved fruit, and put a thin cruſt at top, and let them be baked as little as poſſible; but if you would make them very nice, have a large patty, the ſize you would have your tart. Make your ſugar cruſt, roll it as thin as a halfpenny, then butter your patties and cover it; ſhape your upper cruſt on a hollow thing on purpoſe, the ſize of your patty, and mark it with an iron for that purpoſe, in what ſhape you pleaſe, to be hollow and open to ſee the fruit through, then bake it criſp; when the cruſt is cold, very carefully take it out, and fill it with what fruit you pleaſe, lay on the lid, and it is done.

A ſugar paſte for Tarts.

Rub ſix ounces of butter into one pound of flour, with two ounces of ſugar, two yolks of eggs, and a little water or milk; make it into a paſte, roll it pretty thin, and ſheet your tarts with it; when they are made, bake them in a ſlow oven; when done, ice them over the top as follows: Beat the white of an egg a little, do it over the top with a paſtry-bruſh, duſt on a little fine ſugar, then ſprinkle on a little water, duſt on a little more ſugar, ſet it in the oven for a quarter of an hour to dry, and it will look like ice.

A ſhort paſte for Tarts.

Rub a pound of wheat flour, and three quarters of a pound of butter together, put two or three ſpoonfuls of loaf ſugar to it, beat and ſifted, the yolks of four eggs beat very well, put to them a ſpoonful or two of roſe-water, and work them all together into a paſte, then roll it thin, and ice them over, and bake in a ſlow oven.

Another paſte for Tarts.

Half a pound of butter, half a pound of flour, and half a pound of ſugar; mix it well together, beat it, and roll it out thin.

Puff-

Puff-paſte.

Take a quarter of a peck of flour, rub fine half a pound of butter, a little ſalt, make it up into a light paſte with cold water, juſt ſtiff enough to work it well up; then roll it out, and ſtick pieces of butter all over, and ſtrew a little flour; roll it up and roll it out again; and ſo do nine or ten times, till you have rolled in a pound and a half of butter. This cruſt is moſtly uſed for all ſorts of pyes.

Paſte for a crackling cruſt.

Blanch four handfuls of almonds, put them in water, dry them in a cloth, and pound them in a mortar very fine, with a little orange-flour water, and the white of an egg; when they are well pounded, paſs them through a coarſe hair ſieve, to clear them from lumps; then ſpread it on a diſh till it is very pliable; let it ſtand a while, then roll out a piece for the under cruſt, and dry it on the pye-pan in the oven, while other paſty-works are making; as knots, cyphers, &c. for garniſhing your pyes.

PUDDINGS.

RULES *to be obſerved in making* PUDDINGS.

FOR boiled puddings, let your cloth be kept very clean, dip it in boiling water, rub a little butter on it, and duſt with flour; if a batter pudding tie it cloſe; if a bread one, tie it rather looſe, and let your water be boiling when put in, and kept ſo till enough, obſerving that there be water ſufficient to keep it from ſticking to the pot; when enough, dip it in cold water, take the upper part of the cloth off, put your diſh over it, and with the under part of the cloth turn it carefully out upon your diſh. When a batter pudding is made, ſtrain it through a coarſe hair ſieve, to avoid lumps and treads of eggs; and in all others, ſtrain the eggs when beat. If you boil them in bowls or china-diſhes, butter the inſide before you put in the batter;

and

and for all baſted puddings, butter the pan or diſh before the pudding is put in. White pot, bread, and cuſtard puddings require a moderate oven; lemon, almond, and orange puddings ſhould have a quicker oven, to raiſe the paſte.

To make Black Puddings.

Put a quarter of a peck of groats into a pot with ſome new milk, and let them ſtew till tender; when cold, add a little grated bread, and three pounds of beef ſuet chopped, one nutmeg, pepper, ſalt, and mace, ſeaſon them with thyme, ſweet marjoram, (or mint, if you like it) rubbed or chopt very fine; add two quarts of ſwine or beef blood, mix it all well together, then take the guts and fill them; but be ſure the guts are well cleaned, tie them in links, and boil them very carefully. Let them not be too full, or they will burſt in boiling.

To make a Marrow Pudding.

Boil a pint of cream, and the marrow of two bones, except a few bits to lay on the top, then ſlice a penny loaf into it; when it is cold, put to it half a pound of blanched almonds beaten fine, with two ſpoonfuls of roſe-water, the yolks of ſix eggs, a glaſs of ſweet white wine, a little ſalt, ſix ounces of candied citron and lemon ſliced thin; mix all theſe together, then lay on the bits of marrow, bake and ſerve it up; you may add half a pound of currants. When you boil cream, take care to ſtir it all the time.

To make a boiled Marrow Pudding.

Pour one pint of boiling cream on the crumbs of a penny loaf, ſhred three quarters of a pound of

of beef marrow very thin, add five eggs well beaten, a glaſs of brandy, ſugar and nutmeg to your taſte, a quarter of a pound of citron and orange peel, half a pound of currants waſhed clean, and a quarter of a pound of jar raiſins ſtoned; put it in a cloth, tie it up tight, and boil it an hour and a half; garniſh it with ſlices of orange, and ſerve it up with melted butter and white wine.

To make a very fine Pudding.

Take a pint of boiled cream, put to it a little nutmeg and mace, then take the crumb of two French rolls and put into the cream, then take the yolks of ſix eggs, and twenty almonds beaten ſmall, and half a pound of marrow; mingle all together, and ſeaſon it with a little ſugar and ſalt, and ſend it to the oven.

To make a very good Plumb Pudding.

Take a quart of milk, twelve ounces of currants, the like quantity of raiſins of the ſun ſtoned, a pound and a half of ſuet chopped ſmall, eight eggs and four whites, half a nutmeg grated, a little beaten ginger, a ſpoonful of brandy, a few ſweetmeats, and mixed up very ſtiff with flour. Your may bake or boil it.

To make a Light Pudding.

Put ſome cinnamon, mace, and nutmeg into a pint of cream, and boil it; then take out the ſpice; take the yolks of eight eggs, and four of the whites, beat them well with ſome ſack, then mix them with the cream, with a little ſalt and ſugar, and take a halfpenny white loaf, and a ſpoonful of flour, and a little roſe-water; beat all well

well together, and wet a thick cloth, and flour it, then put your pudding into it, tie it up, and let it boil an hour. Melt ſome butter, ſack, and ſugar, and pour over it.

For making a Bread Pudding.

Put a quarter of a pound of butter into a pint of cream, ſet it on the fire, and keep ſtirring it, when the butter is melted, put in as much grated bread as will make it very light, ſome grated nutmeg, and a little ſugar, four eggs, and a little ſalt; mix all well together, butter the diſh, put it in, and bake it half an hour.

To make a Carrot Pudding.

Raſp ſeven ounces of raw carrot, put to it half a pound of grated bread, pour on it one pint of boiling cream, a little cinnamon and nutmeg, a little brandy, and the yolks of ſeven eggs; beat it all well together, with ſix ounces of butter, and ſweeten it to your taſte; garniſh the diſh with light paſte, put in the pudding, and bake it three quarters of an hour.

To make a Rice Pudding.

Take half a pound of rice, with three pints of new milk, boil it well, when it is almoſt cold, put to it eight eggs well beaten, and but half whites, with half a pound of butter, and as much ſugar as will ſweeten it; and ſome nutmeg or mace. It will take half an hour or more to bake it.

To make a cheap baked Rice Pudding.

Take a quarter of a pound of rice, boil it in a quart of new milk, ſtir it that it does not burn; when it is thick, take it off, let it ſtand till it is cool, then ſtir in a quarter of a pound of butter,

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and ſugar to your palate; grate a ſmall nutmeg, butter your diſh, pour it in, and bake it.

To make a Batter Pudding.

Take ſix eggs, a pint of milk, and four ſpoonfuls of flour, put in a little ſalt, and half a grated nutmeg; you muſt take care that your pudding is not too thick, flour your cloth well. Three quarters of an hour will boil it. Serve it with butter, ſugar, and a little ſweet white wine.

To make a Quaking Pudding.

Beat eight eggs very well, put to them three ſpoonfuls of fine wheat flour, a pint and a half of cream, a little ſalt, and boil it with a ſtick of cinnamon, and a blade of mace; when it is cold, mix it, butter your cloth, but do not give it over much room in the cloth. About an hour will boil it. You muſt turn it in the boiling or the flour will ſettle; ſerve it up with melted butter.

To make a Gooſeberry Pudding.

Pick, coddle, bruiſe, and rub a quart of green gooſeberries through a hair ſieve to take out the pulp, take ſix ſpoonfuls of the pulp, ſix eggs, half a pound of clarified butter, three quarters of a pound of ſugar, ſome lemon peel ſhred fine, a handful of bread crumbs, one ſpoonful of roſe-water; mix theſe well together, and bake it with paſte round the diſh. You may add ſweetmeats.

To make a Cuſtard Pudding.

Beat ſix eggs in a pint of cream, with two ſpoonfuls of flour, half a nutmeg grated, a little ſalt and ſugar to your taſte; butter a cloth and put it in when the pot boils. Boil it half an hour.

To

To make a plain Pudding.

You muſt ſcald your milk, and put in as much grated bread as ſuet, and put your milk to it; then cover it a quarter of an hour, ſeaſon it with nutmeg and ginger, and one ſpoonful of ſugar; mix it up well with flour, and boil it two hours.

To make a Carrot Pudding.

Grate two carrots, put in a pint of cream, eight eggs, ſome ſugar, ſack, ſalt and nutmeg, and four ounces of melted butter; mix this well, and cut ſome candied orange and lemon-peel and put in, ſo bake or boil it.

To make a ground Rice Pudding.

Take half a pound of ground rice, half cree it in a quart of milk, when it is cold put to it five eggs well beat, a gill of cream, a little lemon-peel ſhred fine, half a nutmeg grated, half a pound of butter, and half a pound of ſugar; mix all well together, put them into your diſh with a little ſalt, and bake it with a puff-paſte round your diſh; have a little roſe-water, butter and ſugar to pour over it. You may prick in it candied lemon or citron, if you chuſe.—Half of the above quantity will make a pudding for a ſide-diſh.

To make a Hunting Pudding.

Take a pound of fine flour, a pound of beef-ſuet ſhred fine, three quarters of a pound of currants well cleaned, a quartern of raiſins ſtoned and ſhred, five eggs, a little lemon-peel ſhred fine, half a nutmeg grated, a gill of cream, a little ſalt, about two ſpoonfuls of ſugar, and a little

brandy; mix all well together, and tie it up in a cloth; it will take two hours boiling. You muſt have a little white wine and butter for ſauce.

To make an Orange Pudding.

Take half a pound of grated bread, pour on it one pint of boiled cream or milk, let it ſtand a little, add to it the rind of three Seville oranges boiled tender, and pounded in a mortar; add the juice of two oranges, the yolks of ſix eggs, a little brandy, nutmeg, and ſugar to your taſte; mix it well together, then butter a cloth to put it in, and boil it three quarters of an hour; when done, take it out, dip it in cold water, put it in a ſieve, turn it carefully into a diſh, and make a ſauce as follows:—Put a little thick melted butter into a ſtew pan, add to it the juice of one orange, a little ſweet wine and ſugar, let it juſt boil, then pour it over the pudding, and ſerve it up hot.

To make a Lemon Pudding.

Grate the rind of four lemons, put it into a bowl, ſtrain to it the juice, add three quarters of a pound of butter, three quarters of a pound of lump ſugar, the yolks of ten eggs, and the whites of five; mix it all well together, with a little nutmeg, and a tea-cup full of brandy; ſheet a diſh with light paſte, put in the pudding, and bake it three quarters of an hour.

To make an Oxford Pudding.

Take a quarter of a pound of biſcuit grated, a quartern of currants cleaned, a quarter of a pound of ſuet ſhred ſmall, half a ſpoonful of fine ſugar,

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a very little ſalt, and ſome grated nutmeg: mix all well together, then take the yolks of two eggs, and make it up in balls as big as a turkey's egg. Fry them in freſh butter of a light brown; for ſauce have melted butter and ſugar, with a little ſack or white wine. You muſt keep the pan ſhaking about, that they may be all of a fine light brown.

To make a Sagoe Pudding.

Let half a pound of ſagoe be waſhed well in three or four waters, then put to it a quart of new milk, and boil it till it is thick, ſtir it carefully, (for it is apt to burn) put in a ſtick of cinnamon, when it is boiled take it out; before you pour it out, ſtir in half a pound of freſh butter, then pour it into a pan, and beat up nine eggs, with five of the whites, and four ſpoonfuls of ſack; ſtir all together, and ſweeten to your taſte. Put in a quarter of a pound of currants clean waſhed and rubbed, and juſt plumped in two ſpoonfuls of ſack and two of roſe-water; mix all together, lay a puff-paſte over a diſh, pour in the ingredients, and bake it.

To make a Potatoe Pudding.

Boil your large potatoes as you would do for eating, beat them with a little roſe water, and a glaſs of ſack, put to them half a pound of melted butter, the like quantity of currants well cleaned, a little ſhred lemon-peel and candied orange; mix all together, bake and ſerve it up.

To make a Calf's Foot Pudding.

Take a pound of calves feet minced fine, the

fat and the brown to be taken out, a pound and a half of ſuet, pick off the ſkin and ſhred it ſmall, ſix eggs, but half the whites, beat them well, the crumb of a halfpenny roll grated, a pound of currants cleaned, milk as much as will moiſten it with the eggs, a handful of flour, a little ſalt, nutmeg, and ſugar, to ſeaſon it to your taſte; boil it nine hours with your meat. When it is done, lay it in your diſh, and pour melted butter over it. It is good with white wine and ſugar in the butter.

A boiled Suet Pudding.

Take a quart of milk, a pound of ſuet ſhred ſmall, four eggs, two ſpoonfuls of beaten ginger, or one of beaten pepper, a tea-ſpoonful of ſalt; mix the eggs and flour with a pint of the milk very thick, and with the ſeaſoning mix in the reſt of the milk and the ſuet; let your batter be very thick, and boil it two hours.

To make a White Pot Pudding.

Cut half a pound of biſcuit cake into thin ſlices, and lay it in a china diſh; boil a quart of cream, with a few coriander ſeeds, a little cinnamon, and lemon peel; take it off, and let it cool, add ſeven eggs, as much ſugar as will ſweeten it, with a little nutmeg, then ſtrain it into the diſh. Three quarters of an hour will bake it. You may garniſh the brim of the diſh with light paſte, if you chuſe it.

To make White Puddings in ſkins.

Blanch one pound of rice in boiling water, drain it upon a ſieve, put it into one quart of new

new milk, and boil it till it is ſoft; add to it one pound of clean waſhed currants, one pound of beef marrow or hog's lard cut very fine, five eggs, a little mace and cinnamon pounded, and a little ſalt; mix them all well together, fill your ſkins lightly, and boil them half an hour very ſlowly. When you uſe them, broil them on a gridiron.

To make a Biſcuit Pudding.

Grate half a pound of biſcuit cake, pour on it one pint of boiling cream; when it is cold, add to it the yolks of ſix eggs, a little brandy, and half a nutmeg grated; mix it, then butter a cloth or baſon, put it in, tie it up tight, and boil it three quarters of an hour. When done, diſh it up, garniſh it with currant jelly and ſerve it up with wine ſauce in a boat.

To make a Peaſe Pudding.

Boil it till it is quite tender, then take it up, untie it, ſtir in a good piece of butter, a little ſalt, and a good deal of beaten pepper, then tie it up tight again, boil it an hour longer, and it will eat fine.

To make Furmenty.

Take a quart of ready boiled wheat, two quarts of milk, a quarter of a pound of currants clean picked and waſhed; ſtir theſe together and boil them, beat up the yolks of three or four eggs, a little nutmeg, and add two or three ſpoonfuls of milk to the wheat, ſtir all together for a few minutes, ſweeten to your palate, and ſend it to table.

To make Plumb Porridge, or Barley Gruel.

Take a gallon of water, half a pound of barley, half a pound of raiſins and currants clean waſhed and picked; boil theſe till above half the water is waſted, with two or three blades of mace; then ſweeten it, and add half a pint of wine.

To make a Sack Poſſet.

Take a quart of new milk, four Naples biſcuits crumbled, and when the milk boils throw them in; juſt give it a boil, take it off, grate in ſome nutmeg, and ſweeten to your palate; then pour in half a pint of ſack, ſtirring it all the time, and ſerve it up.

DUMPLINGS.

To make Suet Dumplings.

TAKE a pint of milk, four eggs, a pound of ſuet, a pound of currants, two teaſpoonfuls of ſalt, and three of ginger; firſt take half the milk, and mix it like a thick batter, then put the eggs, and the ſalt and ginger, then the reſt of the milk by degrees, with the ſuet and currants, and flour to make it like a light paſte; when the water boils make them in rolls as big as a turkey's egg, with a little flour; then flat them, throw them into boiling water, and move them ſoftly, that they don't ſtick together, keep the water boiling all the time, and half an hour will boil them.

To make Yeaſt Dumplings

Firſt make a light dough as for bread, with flour,

flour, water, ſalt and yeaſt, cover it with a cloth, and ſet it before the fire for half an hour, then have a ſauce-pan of water on the fire; and when it boils take the dough, and make it into round balls; flat them with your hand, and put them in the water, ten minutes boil them; take great care they don't fall to the bottom, for they will be heavy; and be ſure to keep the water boiling all the time. When they are enough, take them up, lay them in your diſh, and have melted butter in a cup.

To make hard Dumplings.

Rub into your flour a good piece of butter, then make it like a cruſt for a pye; make them up, have the water boiling, throw them in, and half an hour will boil them. They are beſt boiled with a piece of beef. Have butter in a cup.

To make hard Dumplings another way.

Mix flour and water with ſome ſalt, like a paſte, roll them in balls, as big as a turkey's egg, roll them in a little flour, and boil them as before.

To make Norfolk Dumplings.

Mix a good thick batter, as for pancakes; take half a pint of milk, two eggs, a little ſalt, and make it into a batter with flour; have ready a clean ſauce-pan of water boiling, into which drop this batter; be ſure the water boils faſt, and two or three minutes will boil them; then throw them into a ſieve to drain, turn them into a diſh, and ſtir a lump of freſh butter in them; eat them hot, and they are very good.

To

To make Apple Dumplings.

Make a good puff-paſte, pare ſome large apples, cut them in quarters, and take out the cores very nicely, take a piece of cruſt and roll it round, enough for one apple; if they are big they will not look pretty; ſo roll the cruſt round each apple, and make them round like a ball, with a little flour in your hand; have a pot of water boiling, take a clean cloth, dip it in the water, and ſhake flour over it; tie each dumpling by itſelf, and put them in the water boiling, which keep boiling all the time; and if your cruſt is light and good, and the apples not too large, half an hour will boil them; but if the apples be large, they will take an hour boiling. When they are enough, take them up, lay them in a diſh, throw fine ſugar all over them, and ſend them to table. Have good freſh butter melted in a cup, and fine ſugar in a ſaucer.

Directions for making BROTHS, SOOPS, GRAVIES, *&c.*

Rules to be obſerved in making Soups or Broths.

FIRST take great care the pots or ſauce-pans and covers be very clean and free from all greaſe and ſand, and that they be well tinned, for fear of giving the broths and ſoups any braſſy taſte. If you have time to ſtew as ſoftly as you can, it will both have a finer flavour, and the meat will be tenderer. But then obſerve, when you make ſoups or broths for preſent uſe, if it is to be done ſoftly, don't put much more water than you intend to have ſoup or broth; and if you have the convenience of an earthen pan or pipkin, ſet it on wood embers till it boils, then ſkim it, and put in your ſeaſoning; cover it cloſe, and ſet it on embers, ſo that it may do very ſoftly for ſome time, and both

both the meat and broths will be delicious. You muſt obſerve in all broths and ſoups that one thing does not taſte more than another; but that the taſte be equal, and it has a fine agreeable reliſh, according to what you deſign it for; and you muſt be ſure, that all the greens and herbs you put in be cleaned, waſhed, and picked.

To make Broths for Soops or Gravy.

Chop a leg of beef to pieces, ſet it on the fire in about four gallons of water, ſcum it very clean, ſeaſon it with white pepper, a few cloves, and a bunch of ſweet herbs; boil it till two thirds is waſted, then ſeaſon it with ſalt; let it boil a little while longer, then you may ſtrain it off, and keep it for uſe.

Beef Broth.

Crack the bone of a leg of beef in two or three parts, put it in a gallon of water, then put in two or three blades of mace, a cruſt of bread, ſalt, and a bunch of parſley. Boil it till the beef and ſinews are tender; cut ſome toaſted bread in ſquare pieces, and lay it in your diſh. Lay in the meat, and pour your ſoop over it.

Jelly Broth for Conſumptive Perſons.

Take a joint of mutton, a capon, a fillet of veal, and five quarts of water, put theſe in an earthen pot, boil them over a gentle fire till one half be conſumed; then ſqueeze altogether, and ſtrain the liquor through a linen cloth.

Pork Broth for weak People.

Take two pounds of young pork; then take off the ſkin and fat, boil it in a gallon of water, with a turnip and a very little corn of ſalt. Let it boil till it comes to two quarts, then ſtrain it off, and let it ſtand till cold. Take off the fat, then leave the ſettling at the bottom of the pan, and drink half a pint in the morning faſting, an hour before breakfaſt; and at noon, if the ſtomach will bear it.

To make Beef or Mutton Broth for very weak people.

Take a pound of beef or mutton, or both together, to a pound put two quarts of water, firſt ſkin the meat and take off all the fat; then cut it into ſmall pieces, and boil it till it comes to a quarter of a pint. Seaſon it with a very little corn of ſalt, ſkim off all the fat, and give a ſpoonful of this broth at a time. To very weak people, half a ſpoonful is enough; to ſome a tea ſpoonful at a time; and to others a tea-cup full. There is greater nouriſhment from this than any thing elſe.

To make Chicken Broth.

Skin a ſmall chicken, cut it in four pieces, put it in a ſtew-pan with one quart of water, two or three blades of mace, a few white pepper corns, and a ſmall cruſt of bread, ſet it on the fire to boil, ſkim it clean, let it boil gently for three quarters of an hour, ſtrain it, and ſerve it up in a baſon, with a dry toaſt.

To make Chicken Water.

Skin a ſmall chicken, break the bones, and cut it very ſmall and thin, put it into a ſtone jar, pour on it a pint and a half of boiling water, cover it cloſe, ſet it before the fire for four hours, then ſtrain and uſe it.

To make Beef Tea.

Cut three quarters of a pound of lean beef into thin ſlices, put it into a large tea-pot, and pour on it one pint and a half of boiling water, ſtop it cloſe, ſet it before the fire for two hours, and then uſe it.

To make Travelling Mutton Broth.

You muſt have one neck and one loin of mutton, cut them into ſix pieces each joint; then waſh it from the blood; then put in as much water as will cover it; ſeaſon with pepper, ſalt, a faggot of herbs, cloves and mace; then put in two or three ſlit onions, and a few marigolds When it is boiled one hour and a half, ſkim off the fat, and put in ſome ſlices of toaſted bread, and diſh up your chops in the middle of your diſh.

SOOPS.

To make a fine White Soop.

TAKE a leg of beef, and a knuckle of veal, and let them boil at leaſt four hours, then beat a pound of ſweet almonds very fine, and mix them with ſome of the broth, and then ſtrain off the reſt from the meat, and ſerve it with the almonds in it, with ſippets of fried bread.

To make ſolid or portable Soop.

Get a leg of veal, or any other young meat, cut off the fat, and make a ſtrong broth after the common way; put this into a wide baſon, or a ſtew-pan well tinned; let it ſtew gently over a ſlow fire till it is boiled away to one third of the quantity, then take it from the fire, and ſet over water that is kept conſtantly boiling, this being an even heat and not apt to burn to the veſſel; in this manner let it evaporate, ſtirring it often till it becomes, when cold, as hard a ſubſtance as glue; then let it dry by a gentle warmth and keep it from moiſture. When you uſe it, pour boiling water upon it. It makes excellent broth, either ſtrong or ſmall according to the quantity you put in. It will keep good at leaſt twelve months.

To make Peas Soop.

Make two quarts of good broth from beef and pickled pork; take cellery, turnip, onion, mint, and all ſorts of kitchen herbs, ſtew them down tender with a piece of butter; rub all theſe through a ſieve; and one pint of peas being boiled to a pulp, rub them through a ſieve, thinning it with your broth, till all is through. Seaſon it with pepper and ſalt, and have boiled tender ſome cellery and leek cut ſmall to put in the ſoop. White peas and green peas are both done this way. Fry ſome bread to put in it.

To make a Gravy Soop.

Cut a pound of mutton, a pound of veal, and a pound of beef in little pieces; put it into ſeven quarts of water, with an old fowl beat to pieces, an onion, a carrot, ſome white pepper and ſalt, a little bunch of ſweet herbs, two blades of mace, a few cloves, ſome cellery, cabbage, endive, turnips, and lettice; let it ſtew over a ſlow fire till half is waſted, then ſtrain it off for uſe.

To make a good ſtock for Soops of Fleſh.

Take a piece of briſket beef, a neck of mutton, a knuckle of veal, and a fowl; waſh them and put them in your pot, which fill up with ſoft water, and when it boils, ſkim it clean; then ſeaſon it with a faggot of herbs, whole pepper, ſalt, cloves and mace, and put in a cruſt of bread; boil all very well, but take out your fowl and knuckle of veal before they are boiled to rags; ſtrain all for uſe.

To make a Calf's Head Soop.

Stew a calf's head tender, then ſtrain off the liquor, and put into it a bunch of ſweet herbs, onion, mace, ſome pearl barley, pepper and ſalt, boil all a ſmall time, and ſerve up with the head in the middle, boned. Garniſh with bread toaſted brown, and grated round the rim.

To make Hare Soop.

Cut the hare in pieces, waſh it and put it into a ſtew-pan, with a knuckle of veal, put in it a gallon of water, a little ſalt, and a handful of ſweet herbs; let it ſtew till the gravy be good; fry a little of the hare to brown the ſoop. You may put in it ſome cruſt of white bread among the mace to thicken the ſoop: put it into a diſh, with a little ſtewed ſpinage, criſped bread, and a few forced-meat balls Garniſh your diſh with boiled ſpinage and turnips, cut it in thin ſlices.

To make Veal Soop.

Take a knuckle of veal, cut it in pieces, boil with it a pullet and half a pound of almonds beat ſmall, ſtove it well and very tender, (you may boil a chicken to lay in the middle) then ſkim it clean, and ſeaſon it with ſalt and a blade of mace, then take the yolks of four eggs and beat them up in a little cool broth, draw it up thickiſh as cream, and ſerve it away hot.

To make Oyſter Soop.

Your ſtock muſt be of fiſh, then take two quarts of oyſters, ſet and beard them, take the hard part of the oyſters from the other, beat them in a mortar with ten hard yolks of eggs, put in ſome good ſtock, ſeaſon it with pepper, ſalt, and nutmeg, then thicken up your ſoop as cream, put in the reſt of your oyſters, and garniſh with oyſters.

Onion Soop.

Take four or five large onions, peel and boil them in milk and water whilſt tender, (ſhifting them two or three times in the boiling) beat them in a marble mortar to a pulp, and rub them through a hair ſieve, and put them into a little ſweet gravy, then fry a few ſlices of bacon; beat them in a marble mortar as ſmall as forced meat; put it into your ſtew-pan with the gravy and onions, and boil them; mix a ſpoonful of wheat flour, with a little water ſavoury, and put it into the ſoop to keep it from running; ſtrain all through a cullendar, ſeaſon it to your taſte, then put into the diſh a little ſpinage ſtewed in butter, and a little criſp bread, ſo ſerve it up.

To make Peas Soop in Lent.

Take a quart of peas, put them into a pot with a gallon of water, two or three large onions, ſix anchovies, a little whole pepper and ſalt; boil all together whilſt your ſoop is thick, ſtrain it into a ſtew-pan through your cullendar, and put ſix ounces of butter

(worked in flour) into the ſoop to thicken it; alſo put in a little boiled celery, ſtewed ſpinage, criſp bread, and a little dried mint powdered; ſo ſerve it up.

To make Soop Meagre for Lent.

Take ſix heads of cellery, ſix large onions, three carrots, three parſnips, and three turnips, cut them into ſlices, and put them into a ſtew-pan with ſix ounces of butter, and a pint of ſplit peas, let them ſtew for a quarter of an hour, then put in two quarts of boiling water, let them ſtew ſlowly till the peas are quite tender, then work them through a ſieve with a wooden ſpoon, into a ſtew-pan; have ready three heads of cellery, three cabbage lettices, ſix leaves of ſpinage, ſhred them all very fine, and fry them in butter, put them into your ſoop with a little dried mint rubbed fine, let them ſimmer for a quarter of an hour, add pepper and ſalt to your taſte, and ſerve it up with fried bread.

A common Peas Soop in Winter.

Put a quart of good boiling peas into a gallon of ſoft cold water, add thereto a little beef or mutton, and a little bacon, with an onion or two, boil all together till it is thick, ſalt it to your taſte and thicken it with wheat flour, ſtrain it through a cullendar, boil ſome celery, cut it in pieces, with ſome criſp bread, and criſp ſome ſpinage as you would do parſley, then put it in a diſh, and garniſh with raſpings of bread.

To make Rice Soop.

Your ſtock muſt be of veal and fowl, put in half a pound of rice, a pint of good gravy and a knuckle of veal, ſtove it tender, ſeaſon it with mace and ſalt, then make a rim round your diſh, and garniſh your diſh with heaps of rice, ſome coloured with ſaffron, placing one heap of white and one yellow all round.

To make an Almond Soop.

Take a quart of almonds, blanch them, and beat them in a marble mortar, with the yolks of twelve hard eggs, till they are a fine paſte; mix them by degrees with two quarts of new milk, a quart of cream, a quarter of a pound of double refined ſugar, beat fine, a pennyworth of orange-flour water, ſtir all well together; when it is well mixed, ſet it over a ſlow fire, and keep it ſtirring quick all the while, till you find it is thick enough, then pour it in your diſh and ſend it to table. If you don't be very careful it will curdle.

To make Vermegelly Soop.

Boil ſix ounces of vermegelly in water for a quarter of an hour, and ſtrain it through a ſieve; put two quarts of broth into a ſtew-pan, and a fowl truſſed as for boiling, let it ſimmer for one hour, then put in the vermegelly, let it ſimmer a little, put your fowl into a turreen, pour your ſoop over it, and ſerve it up.

GRAVIES.

To make good Gravy.

LAY ſome ſlices of ham or bacon at the bottom of your gravy, put in ſome pieces of beef pretty thick, then lay on ſlices of onion and celery, or leeks, and a little parſley and thyme; ſtove it gently till it comes to a brown, then put in ſome good broth, and you may have it what colour your pleaſe. Strain it off for uſe.

Gravy for White Sauce.

Cut a pound of veal into ſmall pieces, boil it in about a quart of water, with a blade of mace, an onion, ſome white pepper, and two cloves; let it boil till it is of a proper ſtrength.

Gravy for Turkey, Fowl, or Ragoo.

Take a pound of lean beef, cut, and hack it well, then flour it well, put a piece of butter as big as a

(worked in flour) into the ſoop to thicken it; alſo put in a little boiled celery, ſtewed ſpinage, criſp bread, and a little dried mint powdered; ſo ſerve it up.

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Take ſix heads of cellery, ſix large onions, three carrots, three parſnips, and three turnips, cut them into ſlices, and put them into a ſtew-pan with ſix ounces of butter, and a pint of ſplit peas, let them ſtew for a quarter of an hour, then put in two quarts of boiling water, let them ſtew ſlowly till the peas are quite tender, then work them through a ſieve with a wooden ſpoon, into a ſtew-pan; have ready three heads of cellery, three cabbage lettices, ſix leaves of ſpinage, ſhred them all very fine, and fry them in butter, put them into your ſoop with a little dried mint rubbed fine, let them ſimmer for a quarter of an hour, add pepper and ſalt to your taſte, and ſerve it up with fried bread.

A common Peas Soop in Winter.

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Cut a pound of veal into ſmall pieces, boil it in about a quart of water, with a blade of mace, an onion, ſome white pepper, and two cloves; let it boil till it is of a proper ſtrength.

Gravy for Turkey, Fowl, or Ragoo.

Take a pound of lean beef, cut, and hack it well, then flour it well, put a piece of butter as big as a

hen's egg in a ſtew-pan; when it is melted put in your beef, fry it on all ſides a little brown, then pour in three pints of boiling water, and a bundle of ſweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a little bit of carrot, a little piece of cruſt of bread toaſted brown; cover it cloſe, and let it boil till there is about a pint or leſs; then ſeaſon it with ſalt, and ſtrain it off.

To make good and cheap Gravy.

Take twelve penny-worth of coarſe lean beef, cut it in pieces, flour it well, take a quarter of a pound of good butter, put it into a little pot or large deep ſtew pan, and put in your beef; keep ſtirring it, and when it looks a little brown, pour in a pint of boiling water, ſtir it all together, put in a large onion, a bundle of ſweet herbs, two or three blades of mace, ſix cloves, a ſpoonful of whole pepper, a cruſt of bread toaſted, and a bit of carrot, then pour in a gallon of water, ſtir all together, cover cloſe, and let it ſtew till it is as rich as you would have it; when enough, ſtrain it off, mix it with two or three ſpoonfuls of catchup, and a gill of white wine; then put all the ingredients together again, and put in two quarts of boiling water, cover it cloſe, and let it boil till there is about a pint, ſtrain it off well, add it to the firſt, and give it a boil together. This will make a great deal of rich good gravy.

Gravy for a Fowl, when you have no meat or gravy ready.

Take the neck, liver, and gizzard, boil them in half a pint of water, with a little piece of bread toaſted brown, a little pepper and ſalt, and a little thyme; let them boil to a quarter of a pint, then pour in half a glaſs of red wine, boil it and ſtrain it, then bruiſe the liver well in, and ſtrain it again, thicken it with a piece of butter rolled in flour, and it will be very good.

A good Gravy for any uſe.

Take two ounces of butter, and burn it in a frying-pan

pan till it is brown, then put in two pounds of coarſe lean beef, two quarts of water, half a pint of red or white wine, as you would have the colour, four ſhalots, ſix muſhrooms, cloves, mace, whole pepper, and four anchovies; let it ſtew an hour over a ſlow fire, and ſtrain it off for uſe.

To draw Mutton, Beef, or Veal Gravy.

Take a pound of meat, cut it thin, lay a piece of bacon about two inches long, at the bottom of the pan, and lay the meat on it; lay in ſome carrot, cover it cloſe for two or three minutes, then pour in a quart of boiling water, ſome ſpice, onion, ſweet herbs, and a cruſt of bread toaſted; let it ſtew over a ſlow fire, and thicken it with a piece of butter rolled in flour, ſeaſon it with ſalt, and ſtrain it off. Leave out the bacon, if you diſlike it.

Of COLLARING.

To collar Beef.

TAKE a thin flank of beef, ſlit it through the middle, ſalt it with a quarter of a pound of ſalt-petre, half a pint of petre-ſalt, and a quart of white ſalt; let it lie a week, then ſeaſon it with an ounce of pepper, half an ounce of cloves and mace, a little thyme and lemon-peel ſhred fine; roll it up tight, bind it hard with coarſe tape, and cover it with pump water, then bake it in a pan with houſhold bread, and when it comes out of the oven roll it tight in a coarſe cloth, and tie it right at both ends; when it is cold, take off the cloth and tape, and keep it in a cool place.

To collar a Breaſt of Veal, or a Pig.

Bone the pig or veal, then ſeaſon it in the inſide with cloves, mace, and ſalt beat fine, a handful of ſweet herbs ſtripped off the ſtalks, and a little penny-royal and parſley ſhred fine, with a little ſage; then roll it up as you do brawn, bind it with narrow tape very cloſe, tie a cloth round it, and boil it very ten-

der in vinegar and water; a like quantity, with a little cloves, mace, pepper, and ſalt, all whole; make it boil, put in the collars, when boiled tender take them up, and when both are cold take off the cloth, lay the collar in an earthen pan, and pour the liquor over; cover it cloſe, and keep it for uſe. If the pickle begins to ſpoil, ſtrain it through a coarſe cloth, boil it and ſkim it, when cold, pour it over. Obſerve before you ſtrain the pickle, to waſh the collar, wipe it dry, and wipe the pan clean, ſtrain it again after it is boiled, and cover it very cloſe.

To collar a Breaſt of Mutton.

Take a large breaſt of mutton, bone it, ſeaſon it with pepper, ſalt and ſpice, thyme and lemon-peel ſhred fine, roll it up tight, and bind it hard with tape; boil it two hours in water and ſalt, with ſome whole ſpice and pepper, and a bunch of ſweet herbs. Serve it in ſlices with all ſorts of pickles.

To collar Pork.

Take a belly-piece of pork, bone it, and ſeaſon it high with pepper, ſalt, ſpice, and a good handful of ſage ſhred; roll it tight as before directed; boil it five hours in the ſame pickle as for the veal before. Serve it with muſtard and ſugar.

To collar a Calf's Head.

Take a calf's head with the ſkin on, ſcald off the hair, rip it down the face, take out the bones from the meat, ſteep it in warm milk and water to make it white, rub it with the white of an egg, and ſeaſon it with white pepper, ſalt, mace, and nutmeg; ſhred ſome parſley and thyme very fine, lay it all over the head; cut off the ears, lay them on the thin part of the head, roll it up tight, tie it in a cloth, then boil it one hour and a half in ſoft water and a little milk, to keep it white; when done, tie it up tight as before. When it is cold, put it in a pickle, the ſame as for brawn, and ſerve it up in ſlices.

To collar Eels.

Take a large eel, and ſplit it down the back; take out the bone, ſeaſon it high with pepper, ſalt and ſpice, and a little thyme ſhred fine; roll it up into a collar, put a cloth about it, and bind it with tape; boil it an hour in white wine vinegar, of each a like quantity, with whole pepper and ſpice, and a bunch of ſweet herbs, a ſlice or two of lemon, with a little ſalt. When it is cold, take off the tape and the cloth, and keep it in the pickle you boil it in. Serve it in ſlices, with oil, lemon, and ſome of the pickle.

To collar Salmon.

Take a ſide of ſalmon, cut off about a handful of the tail, waſh your large piece very well, and dry it with a cloth, then waſh it over with the yolks of eggs, then make ſome force-meat with that you cut off the tail, but take care of the ſkin, and put to it a handful of parboiled oyſters, a tail or two of lobſter, the yolks of three or four eggs boiled hard, ſix anchovies, a handful of ſweet herbs ſhred ſmall, a little ſalt, pepper, cloves, mace, and nutmeg, all beat fine, with grated bread; work all theſe together into a body, with the yolks of eggs, lay it all over the fleſhy part, and a little more pepper and ſalt over the ſalmon, to roll it up into a collar, and bind it with broad tape, then boil it in water, ſalt, and vinegar, but let the liquor boil firſt, then put in your collar a bunch of ſweet herbs, ſliced ginger, and nutmeg; let it boil two hours gently, and when it is enough, take it up, put it into your ſouſing pan, and when the pickle is cold put it to your ſalmon, and let it ſtand in it till uſed; or you may pot it. After it is boiled, pour clarified butter over it. It will keep longeſt ſo, but either way is good. If you pot it, be ſure the butter be very good.

Of RAGOOS.

To ragoo Lamb Stones.

HAVING got two or three pair of lamb ſtones, parboil them, take off the ſkin, cut them in four or eight pieces, ſtrew ſome ſalt over them, and wipe them dry; flour, but don't touch them with your hands, fry them immediately with very hot hog's lard, and make them criſp, then diſh them up, and ſerve away.

To ragoo Lamb.

Cut a breaſt and neck of lamb into four pieces each, ſeaſon them well with beaten cloves, mace, pepper, and ſalt, put them into a ſtew-pan with a piece of butter, fry them brown, and duſt in ſome flour, add a pint and a half of gravy, a bunch of ſweet herbs, a few morels and muſhrooms, two ſpoonfuls of red wine, and a little juice of lemon, let it ſtew till tender, skim off the fat, then add one dozen of fried force-meat balls, let it juſt ſimmer, and ſerve it up hot for a firſt courſe.

To ragoo a Leg of Mutton.

Take off the fat and ſkin, cut it very thin the right way of the grain, then butter your ſtew-pan, and ſhake ſome flour into it; ſlice half a lemon and half an onion, cut them very ſmall, a little bundle of ſweet herbs, and a blade of mace; put all together with your meat into the pan, ſtir it a minute or two, then put in ſix ſpoonfuls of gravy, and have ready an anchovy mixed ſmall; mix it with ſome butter and flour, ſtir all together for ſix minutes, and then diſh it up.

To ragoo a Neck of Veal.

Cut it in ſteaks, flatten them with a rolling-pin, ſeaſon them with ſalt, pepper, cloves, and mace, lard them with bacon, lemon-peel, and thyme, dip them in the yolks of eggs, make a ſheet of ſtrong paper up at the four corners in the form of a dripping-pan,

pan, pin up the corners, butter the paper and grid-iron, and ſet it over a fire of charcoal; put in your meat, let it do gently, keep it baſting and turning to keep in the gravy; and, when it is enough, have ready half a pint of ſtrong gravy, ſeaſon it high, put in muſhrooms and pickles, force-meat balls dipped in the yolks of eggs, oyſters ſtewed and fried, to lay round and at the top of your diſh, and then ſerve it up. If for a brown ragoo, put in red wine; if for a white one, put in white white, with the yolks of eggs beat up with two or three ſpoonfuls of cream.

To ragoo a Breaſt of Veal.

Lard and half roaſt it, then pour ſtrong gravy upon it, and ſtew it very well with a bunch of ſweet herbs, an onion, pepper, ſalt, cloves, and mace; for ſauce take ſome butter and brown it, ſhake ſome flour into it, take the liquor you ſtewed your veal in, and boil it with palates, muſhrooms, oyſters, forced-meat, ſweet-breads, and artichoke bottoms; ſqueeze in a lemon, and after you have ſtrain'd off your herbs, toſs it up all together, and pour it over the veal.

To ragoo a Rump of Beef.

Take a rump of beef, lard it with bacon and ſpices, betwixt the larding ſtuff it with forced meat, made of a pound of veal, three quarters of a pound of beef ſuet, a quarter of a pound of fat bacon boiled and ſhred well by itſelf, a good deal of parſley, winter-ſavoury, thyme, ſweet-marjoram, and an onion, mix all this together, ſeaſon it with mace, cloves, cinnamon, ſalt, Jamaica and black pepper, and ſome grated bread; work the forced meat up with three whites and two yolks of eggs, then ſtuff it, and lay ſome ruff ſuet in a ſtew-pan with your beef upon it; let it fry till it is brown, then put in ſome water, a bunch of ſweet-herbs, a large onion ſtuffed with cloves, ſliced turnips, a carrot cut large, ſome whole pepper and ſalt, and half a pint of claret; cover it cloſe, and let it ſtew ſix or ſeven hours over a gentle fire, turning it often. For ſauce take truffles, morels, ſweet-breads,

diced

diced palates boiled tender, three anchovies, and ſome lemon-peel, put theſe into ſome brown gravy and ſtew them; if is not thick enough, dridge in a little flour, and juſt before you pour it on your beef put in a little white wine and vinegar, and ſerve it up hot.

To ragoo a Calf's Head.

Take two calves heads, boil them as you do for eating, when they are cold cut off all the lantern part from the fleſh, in pieces about an inch long, and about the breadth of your finger; put it into a ſtew-pan with a little white gravy, twenty oyſters cut in two or three pieces, a few ſhred muſhrooms, and a little juice of lemon; ſeaſon it with ſhred mace and ſalt, let them all boil together over a ſtove; take two or three ſpoonfuls of cream, the yolks of three eggs, and a little ſhred parſley, then put it into a ſtew-pan; after you have put in the cream, ſhake it all the while, if you let it boil it will curdle, ſo ſerve it up. Garniſh your diſh with ſippets, lemon, and a few pickled muſhrooms.

To ragoo Cocks-combs, Cocks-kidneys, and fat Livers.

Take a ſtew-pan, put in a bit of butter, a bunch of ſweet herbs, ſome muſhrooms and truffles; put it for a minute over a fire, flour it a little, moiſten it with half a ſpoonful of broth, ſeaſon it with ſalt and pepper; let it ſtew a little, then put in ſome cocks-combs, cocks-kidneys, fat livers, and ſweet-breads; let your ragoo be palatable, thicken it with the yolks of eggs; ſerve it up hot for a dainty diſh.

A ragoo of Oyſters.

Open your large oyſters, take them out of their liquor, ſave the liquor, and dip the oyſters in a batter made thus; take two eggs, beat them well, grate a little lemon peel and ſome nutmeg, a blade of mace pounded fine, a little parſley chopped fine; beat all together with a little flour, have ready ſome butter or dripping in a ſtew-pan; when it boils dip in your oyſters one by one into the batter, and fry them of a fine brown; then with an egg-ſlice take them out, and lay

lay them in a diſh before the fire; pour the fat out of the pan, and ſhake a little flour over the bottom of the pan, then rub a piece of butter as big as a ſmall walnut all over with your knife, whilſt it is over the fire; then pour in three ſpoonfuls of the oyſter liquor ſtrained, one ſpoonful of white wine and a quarter of a pint of gravy; grate ſome nutmeg, ſtir all together, throw in the oyſters, give the pan a toſs round, and when the ſauce is of a good thickneſs, pour all into the diſh, and garniſh with raſpings.

A ragoo of Muſhrooms.

Pick ſmall muſhrooms, waſh and dry them, put them in a ſtew-pan with a bunch of ſweet herbs, ſeaſon them with pepper, ſalt, and mace, ſet them over the fire for four or five minutes, ſtirring them all the time; moiſten them with a little gravy, let them ſtew gently for half an hour, take out the bunch of herbs, ſkim of the fat, thicken them up with a little butter and flour, and put the cruſt of a French roll in the middle of the diſh, pour the muſhrooms round it, and ſerve it up hot.—This is a pretty ſecond courſe diſh.

To make a ragoo of Onions.

Take a pint of little young onions, peel them, and take four large ones, peel them and cut them very ſmall; put a quarter of a pound of good butter into a ſtew-pan, when it is melted and done making a noiſe, throw in your onions, and fry them till they look browniſh; then ſhake in ſome flour, and ſtir them round until they are thick; throw in ſome ſalt, beaten pepper, half a gill of good gravy, and a tea-ſpoonful of muſtard: ſtir all together, and when it is well taſted and of a good thickneſs pour it into your diſh, and garniſh it with fried crumbs of bread and raſpings. They make a pretty diſh, and are very good. You may ſtew raſpings in the room of flour, if you pleaſe.

To ragoo Aſparagus Heads.

Cut ſome heads of aſparagus in ſmall lengths as far as they are tender, blanch them in ſome boiling water, and drain them, put them in a ſtew-pan with ſome gravy

gravy and a ſlice of a ham, ſeaſon them with pepper, ſalt, and nutmeg, and let them ſtew gently till tender; take out the ham, and thicken it up with butter and flour, adding a tea ſpoonful of vinegar; put your aſparagus into a diſh, and garniſh it with fried bread, and ſerve it up hot for a ſecond courſe diſh.

Of POTTING.

To pot Beef.

TAKE a leg of mutton of twelve pounds, and cut it into pound pieces, ſalt it as for a collar of beef, let it lie ſix days, bake it in a pan covered with pump water, and bake it with houſhold bread; when it comes out of the oven, take it out of the liquor, beat it in a ſtone mortar; then ſeaſon it with an ounce of pepper, and half an ounce of cloves and mace; mix to it a pound of clarified butter, put it cloſe into your pot, and cover it with clarified butter on the top half an inch thick.

To pot a Hare.

Bone your hare and take away all the ſkinny part, then put to the fleſh ſome good fat bacon, and ſavoury herbs, ſeaſon it with mace, nutmeg, pepper, and ſome ſalt, then beat all this fine in a mortar, then put it down, and bake it about an hour and a half; and when it comes out, pour out all the gravy, and fill it up with clarified butter.

To pot Tongues.

Take two tongues, ſalt them with ſalt-petre, white ſalt, brown ſugar, and bake them tender in pump water; then blanch them, and cut off the roots, ſeaſon with pepper and ſpice. Put them in an oval pot, and cover them all over with clarified butter.

To pot Salmon.

Take the ſkin of two pounds of ſalmon, ſeaſon it with pepper, ſalt, mace, and cloves; add a little ſalt-petre pounded, put it in a pot with a pound of butter over it, and bake it; when it is baked, pick

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the bones out, and ſhred it, add a little of the butter it was baked in, put it down in a pot, and cover it over with the butter in which it was baked.

To pot Lobſter.

Boil four lobſters fifteen minutes, take out the meat as whole as you can, ſeaſon it with pepper, ſalt, mace, and nutmeg; put it into a pot with a pound of butter over it, and ſome of the ſpawn pounded, to colour the butter; tie a paper over the pot, and bake it half an hour, then take out the meat, and put it cloſe down in your potting pot; when it is cold, take the butter in which they were baked clean from the gravy, warm it, and pour it over the lobſter: If this is not enough, clarify a little more, for it muſt be covered well with butter.

To pot Lamprey.

Skin and gut them very clean, ſeaſon them with pepper, ſalt, mace, and nutmeg; lay them in a pot with ſome butter, and bake them till tender; take them out, put them in a potting pot, pour the butter over them, and, when cold, cover them with paper.

To pot Eels.

Skin and gut ſome large eels, wipe them dry with a cloth, ſeaſon them with pepper, ſalt, mace, and nutmeg; put them in a pot with their backs downwards; cover them with butter, tie them down with paper, and bake them three quarters of an hour in a moderate oven; when done, take them carefully out with a ſlice, lay them on a plate to cool, put them into the pots with their backs downward, and pour over them the butter they were baked in. When you ſerve them up, dip your pot in hot water, turn them out on a diſh, and garniſh them with parſley.

To pot Pigeons.

Pick, clean, and draw the pigeons, truſs them as for boiling, ſeaſon them with pepper, ſalt, mace, and cloves; put them in a pot, cover them with butter, tie them down with paper, and bake them 'till tender;

take them out, lay them in a plate to cool, then put them in the potting pots, and pour the butter over them.

To pot Moor Game.

Pick and draw three moor game, make them very clean, tuck in their legs, ſeaſon them with pepper, ſalt, mace, cloves, and nutmeg beaten very fine, and mixed well together; make them pretty high with the ſeaſoning, and put them into a mug that will juſt hold them, with two pounds of butter over them; tie a paper over the mug, and ſet it into an oven to bake 'till they are tender, but not too much done; then take them out of the butter, let them cool, and put each into a potting pot that will juſt hold them, fill the pots up with the butter in which they were baked; if it is not enough, clarify ſome more, and fill them up.

To pot Woodcocks.

When they are clean picked, take out the gizzards, but not the trail, (for that is the beſt); ſeaſon them with mace, nutmeg, pepper, and ſalt; lay them in a pot with as much butter as will cover them, bake them three quarters of an hour, then take them out, and put them into pots that will juſt hold them; cover them over with the butter in which they were baked; if this is not enough, clarify ſome more, and fill them up.

To pot Ham and Fowl.

Chop a piece of cold boiled ham fine, beat it in a mortar, with ſome pepper, mace, nutmeg, and a little clarified butter; put a little of it into a glaſs bowl; then beat fine the breaſt of a fowl, ſeaſon it a little as above; then lay ſome fowl into the glaſs, then a layer of ham, and ſo on of each alternately till the glaſs is filled; preſs it tight down, and pour clarified butter over it.

To pot Veniſon.

Bone a piece of veniſon, ſeaſon it well with pepper, ſalt, mace, and nutmeg; put it in a pot, with as much butter as will cover it; tie it over with brown paper,

paper, and bake it till tender in a moderate oven; when done, take it out of the gravy, let it cool; pick out the ſkins and ſinews, ſhred it fine, and pound it in a mortar, then take the butter clean from the gravy it was baked in, and put amongſt it: If it is not high enough ſeaſoned, add more, put it in a pot, and cover it with clarified butter. Hare is potted the ſame way.

To pot Veal.

Cut a piece of a fillet veal, ſeaſon it pretty high with pepper, ſalt, mace, and nutmeg; put it into a pot with ſome butter over it, and bake it till it is tender; take it out of the gravy, ſhred it, put it in a mortar with ſome of the butter it was baked in, and pound it till it is like a paſte; take it out of the mortar, lay it on a plate, then take ſome boiled tongue or ham, chop it fine, and pound it in a mortar with a little of the butter the veal was baked in: Lay ſome of the veal in the bottom of the pot, and ſome ham or tongue in lumps over it, then a layer of each till the pot is full; preſs it down, and cover it with clarified butter. When you ſerve it up, cut it in ſlices, and garniſh it with parſley.

☞ In potting you muſt obſerve always *to ſeaſon well*, and cover every thing with butter, as well as tie down with paper; bake till tender, take it out of the butter, and lay your pot on a cool diſh. If beef, veal, or hare, pick out the ſtrings and ſinews before you either ſhred or pound it, in order to look well. You muſt put lobſter, trout, char, pigeons and wild fowl whole into your pot, covered with clarified butter.

Of PICKLING.

RULES *to be obſerved in* PICKLING.

LET your braſs pans, for green pickles, be exceeding bright and clean, otherwiſe your pickles will have no colour; uſe the very beſt and ſtrongeſt white wine vinegar; likewiſe be very exact in watching when your pickles begin to boil, and change colour, ſo that you may take them

take them out, lay them in a plate to cool, then put them in the potting pots, and pour the butter over them.

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paper, and bake it till tender in a moderate oven; when done, take it out of the gravy, let it cool; pick out the ſkins and ſinews, ſhred it fine, and pound it in a mortar, then take the butter clean from the gravy it was baked in, and put amongſt it: If it is not high enough ſeaſoned, add more, put it in a pot, and cover it with clarified butter. Hare is potted the ſame way.

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off the fire immediately, otherwiſe they will loſe their colour, and grow ſoft in keeping. Cover your pickling jars with a wet bladder, and leather. All pickles ſhould be kept in a cool dry place; if damp, it will quite ſpoil them. When you uſe the pickles, take them out with a ſpoon, and do not put in your fingers, for that will make them mothery.

To pickle Walnuts.

Make a pickle of ſalt and water, ſtrong enough to bear an egg, boil and ſcum it well, and pour it over your walnuts, let them ſtand twelve days, changing the pickle at the end of ſix days, then pour them into a cullender, and dry them with a coarſe cloth; then get the beſt white wine vinegar, with cloves, mace, nutmeg, Jamaica corns, and ſliced ginger, boil up theſe and pour it ſcalding hot upon your walnuts; you may add ſome ſhallot, and a clove or two of garlick. To one hundred of walnuts, you muſt put a pint of muſtard ſeed; when they are cold put them into a jar, and cover them cloſe.

To pickle Walnuts green.

Gather walnuts when they are ſo tender that you can run a pin through them, pare and put them in water, let them lie four or five days, ſtirring them twice a day to take out the bitter, then put them in ſtrong ſalt and water, let them lie a week or ten days, ſtirring them as before, then put them in freſh ſalt and water, and hang them over a fire; put to them a little allum, cover them up cloſe with vine leaves, and let them hang over a ſlow fire till they are green, but be ſure you don't let them boil: and when they are green put them into a ſieve to drain; then take a little good alegar, put to it a little long pepper, a few bay leaves, a little horſe-radiſh, a handful or two of muſtard-ſeed, a little Jamaica pepper, a little ſalt, and ſome rockambol if you have any, if not a few ſhalots; boil all up together, put it to your walnuts, and let it ſtand three or four days, giving them a ſcald once a day, then tie them up for uſe. A ſpoonful of this pickle is good for fiſh ſauce, or a calf's head haſh.

To make Mangoes.

Take your mangoes or cucumbers and cut a hole on the top, and put out the core and ſeeds; then fill it up with muſtard-ſeed, garlick, and bits of horſe-radiſh and ginger; faſten the tops with a ſmall ſkewer, ſet them upright in a deep pot, and make your pickle thus: To a gallon of vinegar put in one handful of ſalt, ſome cloves, mace, and ſix races of ginger, and whole pepper; boil it up, put in a bit of dill, and then pour in your pickle boiling hot, and cover them down cloſe; do this every other day three times.

To pickle large Cucumbers in ſlices.

Gather them before they are ripe, ſlice them into a pewter diſh, to every dozen cucumbers ſlice two large onions thin, with a handful of ſalt between every row, then cover them with a pewter diſh, and let them ſtand twenty-four hours, then put them into a cullendar, and let them drain very well; put them into a jar, cover them with white wine vinegar, and let them ſtand four hours; pour the vinegar from them into a copper ſauce-pan, and boil it with a little ſalt; put to your cucumbers a little mace, whole pepper, a large race of ginger ſliced, and then pour the boiling vinegar on; cover them cloſe, and when they are cold tie them down. They will be fit to eat in two or three days.

To pickle Girkins.

Take girkins of the fineſt growth, pick them clean, put them in ſtrong ſalt and water, let them lie a week or ten days whilſt they be thoroughly yellow, then ſcald them in the ſame ſalt and water they lie in, ſcald them once a day, and let them lie till they are green, then ſet them at the corner end, and cloſe covered.

To pickle Onions.

Peel ſome ſmall white onions, and boil them among ſalt and water, and a little milk for a minute; ſtrain them on a ſieve, rub them in a cloth till they are quite dry, and when they are cold, put them into wide-mouthed bottles, fill them up with the beſt double-

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To pickle Onions.

Peel ſome ſmall white onions, and boil them among ſalt and water, and a little milk for a minute; ſtrain them on a ſieve, rub them in a cloth till they are quite dry, and when they are cold, put them into wide-mouthed bottles, fill them up with the beſt double-

diſtilled vinegar, a ſliced nutmeg, mace, white pepper, and a little ſalt, cork them down, and cover them over with a bladder.

To pickle Muſhrooms.

The ſmall button muſhroom is preferable; lay them in milk and water, and rub them with a flannel; then put on a ſauce-pan with water and ſalt, and when it boils put them in, and boil them two minutes; then take them out and lay them on a cloth to drain; when cold, put them in bottles with a little mace, white pepper, and nutmeg ſliced; fill the bottles with the beſt double-diſtilled vinegar, cork them down tight, and tie a piece of bladder over them. You may put ſome ſweet oil on the tops to preſerve them.

To pickle Grapes or Barberries.

Put them into a pot, boil verjuice with a good quantity of ſalt, and let it ſtand till it is cold, and then put them in, and cover them.

To pickle Currants.

Take them before they are ripe; you muſt not take them from the ſtalk; make a pickle of ſalt and water, and a little vinegar, ſo keep them for uſe. They are proper for garniſhing.

To pickle white Cabbage.

You may do it in quarters, or ſhave it in ſlices, and ſcald it about four minutes in water and ſalt, then take it out and cool it, boil up ſome vinegar and ſalt, whole pepper, mace, and ginger; when your pickle is boiled and ſkimmed put it to your cabbage, cover it directly, and it will keep white.

To pickle red Cabbage.

Cut off the ſtalks and outſide leaves, and ſhred the remainder into a cullendar, throw ſalt upon it in ſhredding, and after it has drained two or three hours, put it into a jar, then make a pickle of vinegar, cloves, mace, ginger and ſliced nutmeg, and boil it. When it is cold pour it over the cabbage, and it will be fit for uſe in twelve hours. If for keeping, pour it on hot, and ſtop it up cloſe.

To pickle the fine purple Cabbage, ſo much admired at the great tables.

Take two cauliflowers, two red cabbages, have a peck of kidney beans, ſix ſticks, with ſix cloves of garlick on each ſtick; waſh all well, give them a boil up, then drain them, and lay them leaf by leaf upon a large table, and ſalt them with bay-ſalt, let them dry in the ſun, or in a ſlow oven, until as dry as cork; then take a gallon of the beſt vinegar, one quart of water, a handful of ſalt, and an ounce of pepper; boil them, let it ſtand till it is cold; then take a quarter of a pound of ginger, cut it in pieces, ſalt it, let it ſtand a week; take half a pound of muſtard-ſeed, waſh it and lay it to dry, when very dry, bruiſe half of it; when all is ready for a jar, lay a row of cabbage, a row of cauliflowers and beans, and throw betwixt every row your muſtard-ſeed, black pepper, ginger, and Jamaica pepper, mix an ounce of the root of turmerick powdered; put in the pickle, which muſt go over all. It is beſt when it hath been two years made, though it may be uſed the firſt year.

To pickle Rock Samphire.

Let the rock ſamphire be freſh picked, and not bruized; waſh it clean, cut off the roots, tie it up in ſmall bunches, put it into a braſs-pan with a cabbage leaf under and over it, fill it up with one half alegar and the other half hard water, and ſet it on the fire till it is quite hot; hang it a little higher, and keep it hot till it is quite green; then take it out, drain it, and put it into a jar. Put ſome white wine vinegar into a ſauce-pan with ſome black and clove pepper, and ſome rice ginger; ſet it on the fire, let it boil five minutes, pour it on the ſamphire, and cover it cloſe down.

To make Catchup.

Take large muſhrooms when they are freſh gathered, cut off the dirty ends, break them ſmall in your hands, put them in a ſtone-bowl with a handful or two of ſalt, and let them ſtand all night; if you do not get muſhrooms enough at once, with a little ſalt they

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Cut off the ſtalks and outſide leaves, and ſhred the remainder into a cullendar, throw ſalt upon it in ſhredding, and after it has drained two or three hours, put it into a jar, then make a pickle of vinegar, cloves, mace, ginger and ſliced nutmeg, and boil it. When it is cold pour it over the cabbage, and it will be fit for uſe in twelve hours. If for keeping, pour it on hot, and ſtop it up cloſe.

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To pickle Rock Samphire.

Let the rock ſamphire be freſh picked, and not bruized; waſh it clean, cut off the roots, tie it up in ſmall bunches, put it into a braſs-pan with a cabbage leaf under and over it, fill it up with one half alegar and the other half hard water, and ſet it on the fire till it is quite hot; hang it a little higher, and keep it hot till it is quite green; then take it out, drain it, and put it into a jar. Put ſome white wine vinegar into a ſauce-pan with ſome black and clove pepper, and ſome rice ginger; ſet it on the fire, let it boil five minutes, pour it on the ſamphire, and cover it cloſe down.

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they will keep a day or two whilſt you get more, ſo put them into a ſtew-pot, and ſet them in a quick oven to bake for one hour; when they are enough ſtrain from them the liquor, and add black and clove pepper, mace, and cloves, in all half an ounce, and a little common ſalt; boil it for half an hour pretty quick, then put it into a mug; when it is cold, bottle it up, and keep it for uſe.

To pickle Pork.

Bone your pork, cut it into pieces, of a ſize fit to lie in the tub or pan you deſign it to lie in, rub your pieces well with ſalt-petre, then take two parts of common ſalt, and two of bay-ſalt, and rub every piece well; lay a layer of common ſalt in the bottom of your veſſel, cover every piece over with common ſalt, lay them one upon another as cloſe as you can, filling the hollow place on the ſides with ſalt; as your ſalt melts on the top, ſtrew on more, lay a coarſe cloth over the veſſel, a board over that, and a weight on the board to keep it down. Keep it cloſe covered; it will keep the whole year thus ordered. Put a pound of ſalt-petre and two pounds of bay-ſalt to a hog.

A pickle for Pork which is to be eat ſoon.

Take two gallons of pump-water, one pound of bay-ſalt, one pound of coarſe ſugar, ſix ounces of ſalt petre; boil all together, and ſkim it when cold; cut the pork in pieces, lay it down cloſe, and pour the liquor over it; cover it cloſe from the air, and it will be fit to uſe in a week. If you find the pickle begins to ſpoil, boil it again, and ſkim it; when cold your it on your pork.

To make Mutton Hams.

Take a hind-quarter of mutton, cut it like a ham, take one ounce of ſalt-petre, a pound of coarſe ſugar, and a pound of common ſalt; mix them and rub your ham, lay it in a hollow tray with the ſkin downwards, baſte it every day for a fortnight, then roll it in ſaw-duſt, and hang it in wood ſmoke a fortnight, then boil it, and hang it in a dry place, and cut it out in raſhers.

To make Bacon.

Take a ſide of pork, take off all the inſide fat, lay it on a long board, that the blood may run away; rub it well with good ſalt on both ſides, let it lie thus a week, then take a pint of bay-ſalt, a quarter of a pound of ſalt-petre, beat them fine, two pounds of coarſe ſugar, and a quarter of a peck of common ſalt; rub your pork well with the above ingredients, lay the ſkinny ſide downwards, and baſte it every day with the pickle for a fortnight, then hang it in wood ſmoke for a month, and afterwards hang it in a dry place, but not too hot. All hams and bacon ſhould hang clear from every thing, and not againſt a wall. Wipe off all the old ſalt before you put it into this pickle, and never keep them in a hot kitchen, or in a room where the ſun comes, it makes them all ruſty.

To ſalt Tongues.

Clean them, and cut off the root, then take two ounces of ſalt-petre, a quarter of a pound of bay-ſalt well beaten, ſalt them very well, and let them lie a a month or ſo, with the ſkinny ſide downwards. You may do a rump of beef the ſame way.

To pickle Mackrel, called Caveach.

Cut your mackrel into round pieces, and divide one into five or ſix pieces. To ſix large mackrel you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of ſalt, mix your ſalt and beaten ſpice together, then make two or three holes in each piece, and thruſt the ſeaſoning into the holes with your finger, rub the piece all over with the ſeaſoning, fry them brown in oil, and let them ſtand till they are cold; then put them into vinegar, and cover them with oil. They will keep well covered a great while, and are very delicious.

To pickle Herrings.

Scald and clean them, take out the milts and roans, ſkewer them round, ſeaſon them with ſalt and pepper, put them in a deep pot, cover them with alegar, put

to

to them a little whole Jamaica pepper, and two or three bay-leaves; bake them, and keep them for uſe.

To pickle Oyſters, Cockles, and Muſſels.

Take two hundred oyſters, the freſheſt you can get, ſave the liquor as you open them, cut off the black verge, ſaving the reſt, put them into their own liqour, then put the liquor and oyſters into a kettle, boil them gently half an hour, ſkimming them as the ſkum riſes, then take them of, take out the oyſters, ſtrain the liquor through a cloth, then put in the oyſters again; then take out a pint of the liquor whilſt it is hot, put to it three quarters of an ounce of mace, and half an ounce of cloves; juſt give it a boil, then put it to the oyſters, and ſtir up the ſpices well among the oyſters, put in a ſpoonful of ſalt, three quarters of a pint of the beſt white wine vinegar, and a quarter of an ounce of whole pepper; let them ſtand till they be cold, then put in the oyſters, as many as you well can, into the barrel, put in as much liquor as the barrel will hold, letting them ſettle a while, and they will ſoon be fit to eat; or you may put them into ſtone jars, cover them cloſe with a bladder and leather, and be ſure they are quite cold before you cover them up. Thus do cockles and muſſels, only this, cockles are ſmall, and to this ſpice you muſt have at leaſt two quarts, nor is there any thing to pick off them. To muſſels you muſt have two quarts, take great care to pick the crab out under the tongue, and a little fus which grows at the root of the tongue. The two latter, cockles and muſſels, muſt be waſhed in ſeveral waters, to clean them from the grit; put them into a ſtew-pan, cover them cloſe, and when they are open, pick them out of the ſhells, and ſtrain the liquor.

To pickle Shrimps.

Take the largeſt you can get, pick them, boil them in a gill of water, or as much water as will cover them, according as you have a quantity of ſhrimps, ſtrain them through a hair ſieve, then put to the li-

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quor a little ſpice, mace, whole pepper, white wine, white wine vinegar, and a little ſalt; boil theſe all together very well, when it is cold put in your ſhrimps, and they are fit for uſe.

To pickle Smelts.

Take a quarter of a peck of ſmelts, half an ounce of pepper, half an ounce of nutmeg, half an ounce of ſalt-petre, a quarter of an ounce of mace, and a quarter of a pound of common ſalt; beat all very fine, waſh and clean the ſmelts, gut them, lay them in rows in a jar, and between each layer of ſmelts ſtrew the ſeaſoning, with or five bay-leaves, then boil red wine, and pour over as much as will cover them; then cover them with a plate, and when cold tie them down cloſe. They exceed anchovies.

To pickle Salmon.

Take a ſalmon, and ſplit it down the back, cut it acroſs into four lengths, waſh them clean, but do not take off the ſcales; have ready a kettle with boiling water, boil it three quarters of an hour, take it up, and ſet it to cool; add three quarts of vinegar to three quarts of the liquor it was boiled in, with a quarter of an ounce of cloves, a quarter of an ounce of mace, half an ounce of black pepper, two ounces of ginger cut in ſlices, a little bay ſalt, and two handfuls of common ſalt, boil them all well together one quarter of an hour, let it ſtand till it is cold, put your ſalmon into a kit, and pour your pickle over it.

Of PRESERVING.

To preſerve Cherries with their leaves and ſtalks green.

FIRST dip the ſtalks and leaves in the beſt vinegar boiling hot, ſtick the ſprig upright in a ſieve till they are dry; in the mean time boil ſome double-refined ſugar to ſyrup, and dip the cherries, ſtalks, and leaves in the ſyrup, and juſt let them ſcald; lay them on a ſieve, and boil the ſugar to a candy height,

height, then dip the cherries, ſtalks, leaves, and all, then ſtick the branches in ſieves, and dry them as you do other ſweetmeats. They look very pretty at candle-light in a deſert.

To make Marmalade of Apricots.

Stone your apricots, as many as you chuſe, put them immediately into a ſkellet of boiling water, keep them under till they are ſoft, then wipe them with a cloth, weigh your ſugar with your apricots, weight for weight, then diſſolve your ſugar in water, and boil it a candy height; then put in your apricots, being a little bruiſed; let them boil a quarter of an hour, then glaſs them up.

To preſerve Apricots.

Take your apricots, ſtone and pare them thin, and take their weight in double-refined ſugar beaten and ſifted, put your apricots in a ſilver cup or tankard, cover them over with ſugar, and let them ſtand ſo all night. The next day put them in a preſerving-pan, ſet them on a gentle fire, and let them ſimmer a little while, then let them boil till tender and clear, taking them off ſometimes to turn and ſkim. Keep them under the liquor as they are doing, and with a ſmall clean bodkin or great needle job them ſometimes, that the ſyrup may penetrate into them. When they are enough, take them up, and put them in glaſſes. Boil and ſkim your ſyrup; and when it is cold, put it on your apricots.

A nice way to preſerve Peaches.

Put your peaches in boiling hot water, juſt give them a ſcald, but do not let them boil, take them out and put them in cold water, then dry them in a ſieve, and put them in long wide mouthed bottles; to half a dozen peaches take a quarter of a pound of ſugar, clarify it, pour it over your peaches, and fill the bottles with brandy. Stop them cloſe, and keep them in a cloſe place.

To bottle Gooſeberries.

Gather your gooſeberries young, pick and bottle them,

them, put in the cork looſe, ſet them in a pan of water, with a little hay in the bottom, put them into the pan when the water is cold, let it ſtand on a ſlow fire, and mind when they are codled; do not let the pan boil, if you do it will break the bottles; when they are cold faſten the cork, and put on a little roſin, ſo keep them for uſe.

To bottle Damſins.

Take your damſins before they are full ripe, gather them when the dew is off, pick off the ſtalks, and put them into dry bottles; do not fill your bottles over full, and cork them cloſe, keep them in a cellar, and cover them over with ſand.

To preſerve Gooſeberries whole without ſtoning.

Take the largeſt preſerving gooſeberries, and pick off the back eye, but not the ſtalk, then ſet them over the fire in a pot of water to ſcald, cover them very cloſe to ſcald, but not boil or break, and when they are tender take them up into cold water; then take a pound and a half of double-refined ſugar to a pound of gooſeberries, and clarify the ſugar with water, a pint to a pound of ſugar, and when your ſyrup is cold, put the gooſeberries ſingle in your preſerving-pan, put the ſyrup to them, and ſet them on a gentle fire; let them boil, but not too faſt, leſt they break; and when they have boiled, and you perceive that the ſugar has entered them, take them off; cover them with white paper, and ſet them by till the next day. Then take them out of the ſyrup, and boil the ſyrup till it begins to be ropy; ſkim it, and put it to them again, then ſet them on a gentle fire, and let them preſerve gently, till you perceive the ſyrup will rope; then take them off, ſet them by till they are cold, cover them with paper, then boil ſome gooſeberries in fair water, and when the liquor is ſtrong enough, ſtrain it out. Let it ſtand to ſettle, and to every pint take a pound of double refined ſugar, then make a jelly of it, put the gooſeberries in glaſſes when they are cold; cover them with the jelly the next day, paper them wet, and then half dry the paper that

goes in the inſide, it cloſes down better, and then white paper over the glaſs. Set it in your ſtove, or a dry place.

To preſerve the large green Plumbs.

Firſt dip the ſtalks and leaves in boiling vinegar, when they are dry have your ſyrup ready, and firſt give them a ſcald, and very carefully with a pin take off the ſkin; boil your ſugar to a candy height, and dip in your plumbs, hang them by the ſtalk to dry, and they will look finely tranſparent, and by hanging that way to dry. will have a clear drop at the top. You muſt clear your ſugar nicely.

To preſerve Damſins.

You muſt take ſome damſins and cut them in pieces, put them in a ſkillet over the fire, with as much water as will cover them. When they are boiled and the liquor pretty ſtrong, ſtrain it out; add for every pound of the whole damſins wiped clean, a pound of ſingle-refined ſugar, put the third part of your ſugar into the liquor, ſet it over the fire, and when it ſimmers, put in the damſins. Let them have one good boil, and take them off for half an hour covered up cloſe; then ſet them on again, and let them ſimmer over the fire after turning them, then take them out and put them in a baſon, ſtrew all the ſugar that was left on them, and pour the hot liquor over them. Cover them up, and let them ſtand till next day, then boil them up again till they are enough. Take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it is almoſt cold, ſo paper them up.

To keep Barberries for Tarts all the year.

Take barberries when they are full ripe, and pick them from the ſtalk, put them into dry bottles, cork them up very cloſe, and keep them for uſe. You may do craneberries the ſame way.

To preſerve Barberries.

Take barberries when full ripe and ſtrip them, take their weight in ſugar, and as much water as will wet your ſugar, give it a boil and ſkim it; then put in your

your berries, let them boil whilſt they look clear and your ſyrup thick, ſo put them into a pot; and when cold cover them up with a paper dipped in brandy.

To preſerve Fruit green all the year.

Gather your fruit when they are three parts ripe, on a very dry day, when the ſun ſhines on them, then take earthen pots with corks, or bung them that no air can get into them, dig a place in the earth a yard deep, ſet the pots therein, and cover them with the earth very cloſe, and keep them for uſe. When you take any out, cover them up again as at the firſt.

To preſerve Currants.

Take the weight of the currants in ſugar, pick out the ſeeds; take to a pound of ſugar, half a jack of water, let it melt, then put in your fruit, and let them do leiſurely, ſkim them, take them up, let the ſyrup boil, them put them on again; when they are clear, and the ſyrup thick enough, take them off, and when they are cold put them up in glaſſes.

To preſerve Raſpberries.

Gather them not too ripe, take their weight in ſugar, wet your ſugar with a little water, and put in your berries, let them boil ſoftly, and take care you do not break them; when they are clear take them up, boil the ſyrup till it be thick enough, then put them in again, and when cold put them up in glaſſes.

To keep Aſparagus or green Peas a year.

Green them as you do cucumbers, and ſcald them as you do other pickles made of ſalt and water; let it be always new pickle, and when you would uſe them, boil them in freſh water.

Artichokes preſerved the Spaniſh way.

Take the largeſt you can get, cut the tops of the leaves off, waſh them well and drain them, to each artichoke pour in a large ſpoonful of oil, ſeaſoned with pepper and ſalt; ſend them to the oven, and bake them, and they will keep a year.

Of CANDYING.

To boil Sugar to a candy height.

PUT a pound and a half of double refined ſugar into a preſerving pan, and put to it three quarters of a pint of water; ſet it over a clear fire, when it boils, ſkim it clean as it riſes; when it begins to look clear and candies about the edges of the pan, it will then be high enough for any kind of fruit.

To candy Oranges, Lemons, and Citron.

Drain them clean from the ſyrup, waſh them in luke-warm water, and lay them on a ſieve to drain; then take as much clarified ſugar as will cover what you will candy, and boil it till it blows very ſtrong, then put in your rings, and boil them till it blows again; then take it from the fire, and let it cool a little; then with the back of a ſpoon rub the ſugar againſt the inſide of your pan, till you ſee the ſugar becomes white; then with a fork take out the rings one by one, and lay them on a wire-grate to drain; then put in your faggots and boil them, rub the ſugar, and take them up in bunches, cut them with a pair of ſciſſars to what bigneſs you pleaſe, laying them on your wire to drain. Thus you candy all ſorts of oranges and lemon peel, or chips.—Lemon rings and faggots are done the ſame way, with this diſtinction only, that the lemons ought to be pared twice over, that the ring may be the whiter; ſo you will have two ſorts of faggots. But you muſt be ſure to keep the outward from the other, elſe it will diſcolour them.

To candy Cherries.

Gather and ſtone them before they are full ripe, and having boiled your fine ſugar to a height, pour it on them, gently moving them, and ſo let them ſtand till almoſt cold, take them out, and dry them by the fire.

To candy Barberries and Grapes.

Take preſerved barberries, waſh off the ſyrup in water, and ſift fine ſugar on them; then let them be dried in the ſtove, turning them from time to time, till they are thorough dry. Preſerved grapes may alſo be candied after the ſame manner.

To candy Orange or Lemon-peels.

Having ſteeped your orange-peel, as often as you ſhall judge convenient in water, to take away the bitterneſs; let them be gently dried and candied with ſyrup made of ſugar.

To candy Apricots.

You muſt ſlit them on one ſide of the ſtone, and put fine ſugar on them; then lay them one by one on a diſh, and bake them in a pretty hot oven; then take them out of the diſh, and dry them on glaſs plates in an oven for three or four days.

To make Barley Sugar.

Boil barley water, ſtrain it through a hair-ſieve, then put the decoction into clarified ſugar, brought to a candy height, or the laſt degree of boiling, then take it off the fire, and let the boiling ſettle, then pour it upon a marble ſtone rubbed with the oil of olives; when it cools, and begins to grow hard, cut it into pieces, and rub into lengths as you pleaſe.

To make Lemon Drops.

Take a pound of loaf ſugar, beat and ſift very fine, grate the rind of a lemon and put it to your ſugar; take the whites of three eggs and whiſk them to a froth, ſqueeze in ſome lemon to your taſte, beat them for half an hour, and drop them on white paper; be ſure you let the paper be very dry, and ſift a little fine ſugar on the paper before you drop them. If you would have them yellow, take a pennyworth of gambouge, ſteep it in ſome roſe-water, mix to it ſome whites of eggs, and a ſmall quantity of ſugar, ſo drop them, and bake them in a ſlow oven.

To make Conſerve of Red Roſes, or any other Flowers.

Take roſe-buds or any other flowers, and pick them, cut off the white part from the red, and put the red flowers and ſift them through a ſieve to take out the ſeeds; then weigh them, and to every pound of flowers take two pounds and a half of loaf ſugar; beat the flowers in a pretty fine ſtone mortar, then by degrees put the ſugar to them, and beat it very well

till it is well incorporated together; then put it in your gallipots, tie it over with a paper, over that a leather, and it will keep ſeven years.

To make Syrup of Roſes.

Infuſe three pounds of damaſk roſe-leaves in a gallon of warm water, in a well glazed earthen pot, with a narrow mouth, for eight hours, which ſtop cloſe, that none of the virtue may exhale; when they have infuſed ſo long, heat the water again, ſqueeze them out, and put in three pounds more of roſe-leaves, to infuſe for eight hours more, then preſs them out very hard; then to every quart of this infuſion add four pounds of fine ſugar, and boil it to a ſyrup.

To make Conſerve of Hips.

Gather hips before they grow ſoft, cut off the heads and ſtalks, ſlit them in halves, take out all the ſeeds and white that is in them very clean, then put them into an earthen pan, and ſtir them every day, or they will grow mouldy. Let them ſtand till they are ſoft enough to rub through a coarſe hair ſieve, as the pulp comes take it off the ſieve; they are a dry berry, and will require pains to rub them through; then add its weight in ſugar, mix them well together, without boiling, and keep it in deep gallipots for uſe.

Cakes, Cheesecakes, Custards, &c.

To make a Pound Cake.

TAKE a pound of butter, beat it in an earthen pan with your hand one way, till it is like a thick cream, then have ready twelve eggs, only ſix whites, and beat them up with the butter, beat in a pound of ſugar, a pound of flour, and a few carraway ſeeds; beat all well together for an hour, butter your tin, then put in the cake, and bake it an hour in a quick oven. Some like a pound of currants in it.

To make a Plumb Cake.

Take half a peck of flour, half a pint of roſe water, a pint of cream, a pint of ale yeaſt, boil it, then add a pound and a half of butter, ſix eggs without the whites,

whites, four pounds of currants, half a pound of ſugar, a nutmeg, and a little ſalt, work it very well, and let it ſtand an hour by the fire; then work it again, and bake it an hour and a half. Take care the oven be not too hot.

To make an exceeding fine Plumb Cake.

Take a quarter of a peck of the beſt flour, dry it, waſh and pick clean three pounds of currants, ſet them before the fire to dry, half a pound of blanched almonds, beaten fine with roſe-water, half a pound of raiſins of the ſun, waſhed, ſtoned and ſhred ſmall, a pound of butter melted with a pint of cream, but it muſt not be put in hot, half a pint of ale-yeaſt, a pennyworth of ſaffron ſteeped in a pot of ſack, ten or twelve eggs, half the whites, a quarter of an ounce of cloves and mace, one large nutmeg grated, a few carraway ſeeds, candied orange, citron, and lemon-peel ſliced; you muſt make it thin, or there muſt be more butter and cream; perfume it with ambergreaſe, tied in a muſlin bag, and ſteeped in the ſack all night.

Iceing for a Plumb Cake.

Beat a pound and a half of treble-refined ſugar, ſift it through a fine ſieve, and put it into a bowl, with the whites of five eggs well whiſked, a bit of gum dragon (half the ſize of a nutmeg) diſſolved in roſe-water; whisk it an hour till it grows white and thick; if it is thin, it will run off the cake. When the cake is baked, take it out of the pan, and put it on a tin, then ſpread on half of the icing with a knife dry it in the oven, take it out, and ſpread on the other half, then dry it as before. This will make it look much whiter than laying it on at once.

To make a Butter Cake.

You muſt take a diſh of butter, and beat it like cream with your hands, two pounds of fine ſugar well beat, three pounds of flour well dried, and mix them in with the butter, 24 eggs, leave out half the whites, and then beat all together for an hour. Juſt as you put it into the oven, put in a quarter of ounce of mace, a nutmeg beat, a little ſack or brandy, and ſeeds or currants, juſt as you pleaſe.

To

To make a good Seed Cake.

Take two pounds of butter beaten to a cream, a quarter of a peck of flour, a pound and three quarters of fine ſugar, three ounces of candied orange-peel and citron, one ounce of carraway-ſeeds, ten eggs, and but five whites, a little roſe-water, a few cloves, mace, and nutmeg, ſome new yeaſt, and half a pint of cream, then bake it in a hoop, and butter your paper; when it is baked, ice it over with the whites of eggs and ſugar, and ſet it in the oven again to harden.

To make a light Seed Cake.

Take half a quarter of a peck of flour, ſome ginger, three eggs well beat, three ſpoonfuls of ale yeaſt, half a pound of butter, and ſix ounces of fine ſmooth carraway ſeeds, and work it warm together with your hand.

To make a cheap Seed Cake.

Put a pound and a half of butter in a ſauce-pan, with a pint of new milk, ſet it on the fire, take a pound of ſugar, half an ounce of all all-ſpice beat fine, and mix them with half a peck of flour. When the butter is melted, pour the butter and milk in the middle of the flour and work it up like paſte. Pour in with the milk half a pint of good ale yeaſt, and ſet it before the fire to riſe, juſt before it goes to the oven. You may either put in carraway ſeeds or currants, and bake it in a quick oven.

N. B. If you make two cakes they will take an hour and a half baking.

To make little fine Cakes.

One pound of flour, half a pound of ſugar, beat half a pound of butter with your hand, mix all well together, and bake it in little cakes.

To make Shrewſberry Cakes.

Take two pounds of flour, a pound of ſugar, finely ſearched, mix them together, (take out a quarter of a pound to roll them in) take four eggs beat, four ſpoonfuls of cream, and two ſpoonfuls of roſe-water;

beat

beat them well together, and mix them with the flour into a paſte, roll them into thin cakes, and bake them in a quick oven.

To make Queen Cakes.

Take one pound of butter, three quarters of a pound of ſugar beaten and ſifted, put it down before the fire to warm, then beat it for half an hour; put in one pound of fine flour, eight eggs well whisked, a nutmeg, and cinnamon beaten, a few almonds ſhred, and one pound of currants; mix it well together, butter ſome ſmall pans and put it in, with a bit of lemon and orange peel on the top, and a little ſugar duſted on them, then bake them fifteen minutes in a moderate oven. Make them without currants, if you chuſe.

To make Wigs.

Rub ten ounces of butter, and ten ounces of ſugar into three pounds and a half of flour, till it is like grated bread, adding to it a little nutmeg, and a few carraway ſeeds; make a hole in the middle, and put in half a pint of thick ale yeaſt, three eggs, and as much warm milk as will make it into a light paſte; roll it out, and make it into eighteen wigs; ſet them on tins, a little diſtance from the fire, (for one hour) to riſe, then bake them in a quick oven.

To make Bath Cakes.

Take two pounds and a half of flour, rub into it three quarters of a pound of freſh butter, and half a pound of ſugar; rub it till it is like grated bread; add three quarters of a pound of currants waſhed and dried, grate into it half a rice of ginger, half a nutmeg, three eggs beaten, half a pint of thick ale yeaſt, and four ſpoonfuls of ſack; then make a hole in the middle of the flour, put in the yeaſt and eggs, and as much warm milk as will make it into a light paſte; make it into eighteen little cakes, put them on tins, ſet them in a warm place to riſe, waſh them over with egg, ſtrew them over with carraway comfits, and bake them in a quick oven for half an hour.

To make Pepper Cakes.

Take half a gill of ſack, half a quarter of an ounce of whole white pepper, put it in and boil it together a quarter of an hour, then take the pepper out, and put in as much double-refined ſugar as will make it like a paſte. then drop it in what ſhape you pleaſe on plates, and let it dry itſelf.

To make Ginger-bread Cakes or Nuts.

Take three pounds and a half of flour, three ounces of rice ginger beaten and ſifted, three ounces of carraway ſeeds bruiſed, and three quarters of a pound of ſugar; mix them well together, make a hole in the middle, melt three quarters of a pound of butter in a ſauce-pan, put to it three pounds and a half of treacle; let it juſt warm, put it into your flour with four eggs, beat it well for half an hour with a wooden ſpoon, then put into it half a pound of lemon and orange peel; butter the cake-pan, put it in, and bake it in a ſoaking oven two hours and a half. You may let ſtand to cool, then make it into nuts, and bake them on tins.

To make Mackeroons.

Take a pound of almonds, let them be well ſcalded, blanched, and thrown into cold water, then dry them in a cloth, and pound them in a mortar, moiſten them with orange-flower water, or the white of an egg, leſt they turn to oil; afterwards take an equal quantity of fine powder ſugar, with three or four whites of eggs and ſome milk, beat all well together, and ſhape them on wafer-paper, with a ſpoon round. Bake them on tin.

To make Biſcuits.

Beat up ſix eggs with two ſpoonfuls of roſe-water and ſack, then add a pound of ſugar powdered, and a pound of flour; mix them into the eggs by degrees, and an ounce of coriander ſeeds, mix all well together, ſhape them on white thin paper, or tin moulds, in any form you pleaſe; beat the white of an egg, rub them over with a feather, and duſt fine ſugar over them; ſet them in a ſlow oven till they riſe and come

to

to a good colour, take them out, and when you have done with the oven, if you have no ſtove to dry them in, put them into the oven again, and let them ſtand all night.

To make Buns.

Take two pounds of flour, a pint of yeaſt, put a little ſack in the yeaſt, and three eggs beaten, knead all together with a little warm milk, a little nutmeg, and a little ſalt; then lay it before the fire till it riſes very light, then knead in a pound of freſh butter, a pound of rough carraway comfits, and bake them in a quick oven, in what ſhape you pleaſe, on floured paper.

To make Cheeſe-Cakes.

Take the curd of a gallon of milk, three quarters of a pound of butter, two grated biſcuits, two ounces of blanched almonds pounded with ſome orange-flower water, half a pound of currants, ſeven eggs, ſugar and ſpice; beat it up with a little cream till it is very light, then fill your cheeſe-cakes.

To make Rice Cheeſe-Cakes.

Boil two quarts of cream or milk a little while, with whole mace and cinnamon, then take it off the fire, take out the ſpice, and put in half a pound of rice-flour, make it boil, ſtirring it together, then take it off, and beat the yolks of twenty-four eggs, ſet it on the fire again, and keep it continually ſtirring till it is as thick as curds; add half a pound of blanched almonds pounded, and ſweeten it to your palate; or, if you chuſe, you may put in half a pound of currants, picked and rubbed in a clean cloth.

To make Lemon Cheeſe-Cakes.

Take two large lemon peels, boil and pound them well together in a mortar, with about ſix ounces of loaf ſugar, the yolks of ſix eggs, and half a pound of freſh butter; pound and mix all well together, and fill the patty-pans about half full. Orange cheeſe-cakes are done the ſame way, only you boil the peel in two or three waters, to take out the bitterneſs.

To

To make Almond Cheeſe-Cakes.

Take half a pound of jordan almonds, and lay them in cold water all night, the next morning blanch them in cold water; then take them out, dry them in a clean cloth, and beat them very fine in a little orange-flour water; then take ſix eggs, leave out four whites, beat and ſtrain them, then half a pound of white ſugar, with a little beaten mace; beat all well together in a marble mortar, take ten ounces of freſh butter, melt it, a little grated lemon-peel, beat them with the other ingredients, mix all well together, and fill your pans.

An excellent Paſte for Cuſtards.

Take a pound of flour, twelve ounces of butter, the yolks of four eggs, ſix ſpoonfuls of cream, mix them together, let them ſtand near twenty minutes, then work it up and down, and roll it very thin.

To make a Cuſtard.

Boil a quart of cream or milk, with a ſtick of cinnamon, large mace, and a quartered nutmeg; when half cold, mix it with eight yolks of eggs, and four whites well beat, ſome ſack, ſugar, and orange-flower water; ſet all on the fire, and ſtir it till the froth riſes, which ſkim off; then ſtrain it, and fill your cruſts, which ſhould be firſt dried in the oven, and which you ſhould prick with a needle before you dry them, to prevent their riſing in bliſters; or you may put it in cups, without the paſte.

To make an Almond Cuſtard.

Take a quart of cream, put it in a ſtew-pan with a ſtick of cinnamon, two blades of mace, and three laurel leaves; boil it, and ſet it to cool; blanch two ounces of ſweet almonds, beat them fine in a marble mortar with roſe-water, mix it with cream, and ſweeten it to your taſte; ſet it on a ſlow fire, ſtirring it till it grows thick; do not let it boil, for it will curdle; ſtir it till it is almoſt cold, and put it in the cups.

To

To make plain Cuſtards.

Take a quart of new milk, ſweeten it to your taſte, grate in a little nutmeg, beat up eight eggs well, leave out half the whites, ſtir them into the milk, and bake it in china diſhes; or put them in a kettle of boiling water, taking care the water does not come above half way up the baſons, for fear of its getting into them; you may add a glaſs of brandy, or ſome roſe-water in the making.

To make a Cream Cuſtard.

Grate the crumb of a penny loaf very fine, and mix it with a good piece of butter, and a quart of cream, beat the yolks of twelve eggs with cream, ſweeten them with ſugar, let them thicken over the fire, make your cuſtard ſhallow, bake them in a gentle oven, and when they are baked, ſtrew fine ſugar over them.

To make a Rice Cuſtard.

Firſt boil a quart of cream with a blade or two of mace, then put to it boiled ground rice, well beaten with the cream, mix them together, and ſtir them well all the while it boils; and when it is enough, take it off, and ſweeten it as you like, and put in a little roſe-water, and ſerve it cold.

SYLLABUBS, CREAMS, and FLUMMERY.

To make a fine Syllabub from the Cow.

SWEETEN a quart of cyder with double refined ſugar, grate a nutmeg into it; then milk the cow into your liquor, when you have added what quantity of milk you think proper, pour half a pint or more (in proportion to the quantity of ſyllabub you make) of the ſweeteſt cream over it.

A whipped Syllabub.

Take two porringers of cream and one of white wine, grate the ſkin of a lemon, take the whites of three

eggs, ſweeten it to your taſte, then whip it with a whiſk, take off the froth as it riſes, and put it in your ſyllabub glaſſes, and they are fit for uſe immediately.

To make a fine Cream.

Take a pint of cream, ſweeten it to your palate, grate ſome nutmeg, put in a ſpoonful of orange-flower water, roſe-water, and two ſpoonfuls of ſack, beat up four eggs and two whites, ſtir it all together one way over the fire till it is thick, then pour it in cups.

Lemon Cream.

Take the juice of four large lemons, half a pint of water, a pound of double-refined ſugar beaten very fine; mix all together and ſtrain it, ſet it on a gentle fire, ſtirring it all the while, and ſkim it clean; put it into the peel of one lemon when it is very hot, but not to boil; take out the lemon-peel, and pour it into china diſhes, and ſerve it up.

Orange Cream.

Take four large Seville oranges, grate off the rind, and put it in a baſon with a pint of water, and the juice of the oranges; let it ſtand one hour, add ſix eggs, leaving out three yolks; whiſk it all well together, ſtrain it into a ſtew-pan, with as much ſugar as will ſweeten it; ſet it on the fire, ſtir it all the time, and when it grows thick, take it off, and ſerve it up in jelly glaſſes on a ſalver or deſert frame, or in a glaſs bowl.

Raſpberry Cream.

Put one pint and a half of cream into a china bowl, add to it half a tea ſpoonful of cochineal, to give it a colour, whiſk it to raiſe a froth, and as it riſes, take it off, and lay it on a ſieve; when you have got as much froth as will ſerve to cover the cream, put into your bowl half a pound of raſp jam, mix it well together, ſtrain it through a ſieve to take the ſeeds quite out of it; put it into a glaſs bowl or deep china diſh, and the froth over it. It is proper for a corner diſh for a ſecond courſe, or a middle diſh for ſupper.

Whipped

Whipped Cream.

Take a quart of thick cream, the whites of eight eggs beaten with half a pint of ſack; mix it together, ſweeten it to your taſte with double-refined ſugar; you may perfume it (if you pleaſe) with muſk or ambergreaſe tied in a rag, ſteeped in the cream. Whip it up with a whiſk, and a piece of lemon-peel tied in the middle of the whiſk. Take off the froth with a ſpoon, and lay it in your glaſſes or baſons.

To make a Triſle.

Cover the bottom of a diſh or bowl with Naples biſcuits broken in pieces, mackeroons broke in halves, and ratifia cakes. Juſt wet them through with ſack, then make a good boiled cuſtard not too thick, and when cold pour it over them, then put a ſyllabub over that. Garniſh with ratifia cakes, currant jelly, and flowers.

Flummery.

Take a large calf's foot, cut out the great bones and boil them in two quarts of water, then ſtrain it off, and put to the clear jelly half a pint of thick cream, two ounces of ſweet almonds, and an ounce of bitter almonds beaten together. Let it juſt boil, and then ſtrain it off; when it is as cold as milk from the cow, put it in cups or glaſſes.

JELLIES and JAMS.

Calf's Feet Jelly.

BOIL two calves feet in a gallon of water, till it comes to a quart, then ſtrain it, let it ſtand till cold, skim off all the fat clean, and take the jelly up clean. If there is any ſettling in the bottom, leave it; put the jelly into a ſauce-pan, with a pint of mountain wine, half a pound of loaf ſugar, the juice of four large lemons, beat up ſix or eight whites of eggs with a whisk, then put them into a ſauce-pan, and ſtir all

eggs, ſweeten it to your taſte, then whip it with a whiſk, take off the froth as it riſes, and put it in your ſyllabub glaſſes, and they are fit for uſe immediately.

To make a fine Cream.

Take a pint of cream, ſweeten it to your palate, grate ſome nutmeg, put in a ſpoonful of orange-flower water, roſe-water, and two ſpoonfuls of ſack, beat up four eggs and two whites, ſtir it all together one way over the fire till it is thick, then pour it in cups.

Lemon Cream.

Take the juice of four large lemons, half a pint of water, a pound of double-refined ſugar beaten very fine; mix all together and ſtrain it, ſet it on a gentle fire, ſtirring it all the while, and ſkim it clean; put it into the peel of one lemon when it is very hot, but not to boil; take out the lemon-peel, and pour it into china diſhes, and ſerve it up.

Orange Cream.

Take four large Seville oranges, grate off the rind, and put it in a baſon with a pint of water, and the juice of the oranges; let it ſtand one hour, add ſix eggs, leaving out three yolks; whiſk it all well together, ſtrain it into a ſtew-pan, with as much ſugar as will ſweeten it; ſet it on the fire, ſtir it all the time, and when it grows thick, take it off, and ſerve it up in jelly glaſſes on a ſalver or deſert frame, or in a glaſs bowl.

Raſpberry Cream.

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Flummery.

Take a large calf's foot, cut out the great bones and boil them in two quarts of water, then ſtrain it off, and put to the clear jelly half a pint of thick cream, two ounces of ſweet almonds, and an ounce of bitter almonds beaten together. Let it juſt boil, and then ſtrain it off; when it is as cold as milk from the cow, put it in cups or glaſſes.

JELLIES and JAMS.

Calf's Feet Jelly.

BOIL two calves feet in a gallon of water, till it comes to a quart, then ſtrain it, let it ſtand till cold, skim off all the fat clean, and take the jelly up clean. If there is any ſettling in the bottom, leave it; put the jelly into a ſauce-pan, with a pint of mountain wine, half a pound of loaf ſugar, the juice of four large lemons, beat up ſix or eight whites of eggs with a whisk, then put them into a ſauce-pan, and ſtir all

together well till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run quick through, pour it in again till it runs clear, then have ready a large china baſon, with the lemon-peels cut as thin as poſſible, let the jelly run into that baſon; and the peels both give it a fine amber colour, and alſo a flavour; with a clean ſilver ſpoon fill your glaſſes.

Hartſhorn Jelly.

Take half a pound of hartſhorn, and put it into an earthen pan, with two quarts of ſpring water, cover it cloſe and ſet it in the oven all night, then ſtrain it into a pipkin with half a pound of double refined ſugar, half a pint of Rheniſh wine, the juice of three or four lemons, three or four blades of mace, and the whites of four or five eggs well beaten, and mix it ſo that it may not curdle. Set it on the fire till there ariſeth a thick ſcum, run it through a napkin or jelly bag, and turn it up again till it is all quite clear.

Raſpberry Jam.

Take a pint of currant jelly and a quart of raſpberries, bruiſe them well together, ſet them over a ſlow fire, ſtir it till it boils; let it boil five or ſix minutes, put it in your pots, and keep it for uſe.

Of MADE WINES, &c.

Obſervations on Made Wines.

BEFORE you begin to make wines, have all your utenſils abſolutely clean and ſweet, and make more than will fill your caſk, for it waſtes in working; and will require filling up. Let them be kept twelve months in the caſk. If at that time it is not fine, draw a pint, and put half an ounce of iſinglaſs into it, and let it ſtand four days to diſſolve, ſtirring it twice a-day; return it into the caſk, ſtirring it well about, and bung it very cloſe, though raiſe the ſpile to give it vent; the ſame do to every wine when bunged down, or the cask is in danger. When quite fine, bottle it, and put a piece of ſugar into each bottle; and follow your receipts in every other particular.

Gooſe-

Gooſeberry Wine.

To eight gallons of water add thirty pounds of ſugar, boil it for ten minutes; when it is near cold, add to it ſixty pounds of ripe gooſeberries bruized, with three ſpoonfuls of yeaſt; let it ferment for three days, ſtrain it through a ſieve, preſs the gooſeberries dry, tun it into a cask, and add to it two quarts of brandy. When it has done fermenting, ſtop it cloſe down for twelve months, then bottle it.

To make Orange Wine.

To five gallons of water put eighteen pounds of lump ſugar, boil it for fifteen minutes, and put it into a clean tub; when it is near cold, add to it the juice of fifty oranges, the rinds of ten pared very thin, and a little yeaſt; let it ferment for two days, ſtirring it three times a day; then ſtrain out the rind, and tun it with the juice of ſix lemons made into a ſyrup, with one pound of ſugar; add two quarts of brandy; when it has done working, ſtop it cloſe down, keep it twelve months, and bottle it.

To make Raſpberry Wine.

Take ſome fine raſpberries, bruiſe them with the back of a ſpoon, then ſtrain them through a flannel bag into a ſtone jar. To each quart of juice put a pound of double-refined ſugar, ſtir it well together, and cover it cloſe; let it ſtand three days, then pour it off clear. To a quart of juice put two quarts of white wine, bottle it off; it will be fit to drink in a week. Brandy made thus is a very fine dram, and a much better way than ſteeping the raſpberries.

To make Elder-flower Wine, very like Frontiniac.

Take ſix gallons of ſpring water, twelve pounds of white ſugar, ſix pounds of raiſins of the ſun chopped. Boil theſe together one hour, then take the flowers of elder, when they are falling, and rub them off to the quantity of half a peck. When the liquor is cold, put them in, the next day put in the juice of three lemons, and four ſpoonfuls of good ale yeaſt. Let it ſtand covered up two days, then ſtrain it off, and put it in a veſſel fit for it. To every gallon of wine put a

quart of Rheniſh, and put your bung lightly on a fortnight, then ſtop it down cloſe. Let it ſtand ſix months; and if you find it is fine, bottle it off.

To make Elder Wine to imitate Port.

Bake the elder berries, ſtrain the juice through a ſieve, and to a gallon of juice put four gallons of cyder and ten pounds of lump ſugar, with a little yeaſt; let it ferment together three days, ſtirring it twice a day, and tun it into a caſk that will juſt hold it; add to it one quart of brandy. When it has done fermenting, ſtop it cloſe down for twelve months, and bottle it.—If the cyder be right good, it will drink very little inferior to Port wine.

To make Raiſin Wine.

Pick thirty pounds of Malaga raiſins clean from the ſtalks, chop them a little, put them in a tub, and pour on them five gallons of water; let them ſtand to ferment for ten days, ſtrain them through a ſieve, and preſs the raiſins dry. Put it into a caſk with a quart of brandy; when it is done fermenting, ſtop it cloſe down, but do not put the peg too tight in.

To make Black Currant Wine.

Boil ſix gallons of water, put it into a tub, and when it is near cold, add to it thirty ſix pounds of black currants bruized; let them ſtand for two days, and ſtrain the juice through a ſieve; add to it twenty pounds of loaf ſugar, and a little yeaſt; let it ſtand for three days, ſtirring it three times each day; tun it into a barrel, with two quarts of brandy; when it has done fermenting, ſtop it cloſe down, keep it for twelve months, and then bottle it.

To make Balm Wine.

Boil four gallons of water with fourteen pounds of ſugar for three quarters of an hour, and put it into a tub; add to it four pounds of the tops of balm when they are in flower; bruiſe them a little, put to it a little yeaſt, let it ſtand two days, then ſtrain and tun it. When it has done working, put to it a pint and a half of brandy, ſtop it cloſe down, keep it ſix months, then bottle it.

RULES

RULES *for* BREWING.

CARE muſt be taken in the firſt place to have the malt clean; and after it is ground, it ought to ſtand four or five days.

For ſtrong October, five quarters of malt to three hogſheads, and twenty-four pounds of hops. This will afterwards make two hogſheads of good keeping ſmall beer, allowing five pounds of hops to it.

For good middling beer, a quarter of malt makes a hogſhead of ale, and one of ſmall beer; or it will make three hogſheads of good ſmall beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of ſtrong ale, and two hogſheads of ſmall beer that will keep all the year.

If you intend your ale to keep a great while, allow a pound of hops to every buſhel; if to keep ſix months, five pounds to a hogſhead; if for preſent drinking, three pounds to a hogſhead, and the ſofteſt and cleareſt water you can get.

Obſerve the day before to have all your veſſels very clean, and never uſe your tubs for any other uſe except to make wines.

Let your caſks be very clean the day before with boiling water; and if your bung is big enough, ſcrub them well with a little birch broom or bruſh; but if they be very bad, take out the heads, and let them be ſcrubbed clean with a hand-bruſh and ſand and fullers-earth. Put on the head again and ſcald them well, throw into the barrel a piece of unſlacked lime, and ſtop the bung cloſe.

The firſt copper of water, when it boils, pour into your maſh-tub, let it be cool enough to ſee your face in; then put in your malt, and let it be well maſhed, have a copper of water boiling in the mean time, and when your malt is well waſhed, fill your maſhing-tub, ſtir it well again, and cover it over with the ſacks. Let it ſtand three hours, then ſet a broad ſhallow tub under the cock, let it run very ſoftly, and if it is thick throw it up again till it runs fine, then throw a handful of hops in the under tub, and let the maſh run into it, and fill your tubs till all is run off. Have

water

water boiling in the copper, and lay as much more on as you have occaſion for, allowing one third for boiling and waſte. Let that ſtand an hour, boiling more water to fill the maſh-tub for ſmall beer; let the fire down a little, and put it into tubs enough to fill your maſh. Let the ſecond maſh be run off, and fill your copper with the firſt wort; put in part of your hops, and make it boil quick. About an hour is long enough; when it is half boiled, throw in a handful of ſalt. Have a clean white wand and dip it into the copper, and if the wort feels clammy, it is boiled enough; then ſlacken your fire, and take off your wort. Have ready a large tub, put two ſticks acroſs, and ſet your ſtraining baſket over the tub on the ſticks, and ſtrain your wort through it. Put your other wort on to boil with the reſt of the hops; let your maſh be ſtill covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning tub. Mind to throw a handful of ſalt into every boil. When the maſh has ſtood an hour draw it off, then fill your maſh with cold water, take off the wort in the copper, and order it as before. When cool, add to it the firſt in the tub; ſo ſoon as you empty one copper, fill the other, ſo boil your ſmall beer well. Let the laſt maſh run off, and when both are boiled with freſh hops, order them as the two firſt boilings; when cool, empty the maſh-tub, and put the ſmall beer to work there. When cool enough, work it, ſet a wooden bowl full of yeaſt in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours, let it ſtand two days, then tun it, taking off the yeaſt. Fill your veſſels full, and ſave ſome to fill your barrels; let it ſtand till it has done working, then lay on your bung lightly for a fortnight, after that ſtop it as cloſe as you can. Mind you have a vent-peg at the top of the veſſel; in warm weather, open it, and if your drink hiſſes, as it often will, looſen it till it has done, then ſtop it cloſe again. If you can boil your ale in one boiling it is beſt, if your copper will allow of it; if not, boil it as conve-

niency

niency ſerves. The ſtrength of your beer muſt be according to the malt you allow, more or leſs; there is no certain rule.

When you come to draw your beer, and find it is not fine, draw off a gallon, and ſet it on the fire, with two ounces of iſinglaſs cut ſmall and beat. Diſſolve it in the beer over the fire; when it is all melted, let it ſtand till it is cold, and pour it in at the bung, which muſt lay looſe on till it has done fermenting, then ſtop it cloſe for a month.

Take great care your caſks are not muſty, or have any ill taſte; if they have, it is the hardeſt thing in the world to ſweeten them.

You are to waſh your caſk with cold water before you ſcald them, and they ſhould lie a day or two ſoaking, and clean them well, then ſcald them.

The Order of a Modern BILL of FARE for each Month, in the Manner the Diſhes are to be placed upon the Table.

JANUARY.

Firſt Courſe.

Cod's Head.

Scotch Collops. Petit Patties.

Leg of Lamb. Cheſnut Soup. Boiled Chickens.

Raiſolds. Tongue.

Roaſt Beef.

Second Courſe.

Roaſted Turkey.

Marinated Smelts. Mince Pies.

Sweetbreads. Jellies. Larks.

Almond Cheeſecakes. Lobſters.

Woodcocks.

FE-

FEBRUARY.

First Course.

Diſh of Fiſh.

Chickens.
Ham.

Pea Soup.

Mutton Collops.
Rump of Beef a la Daube.

Port Cutlets.
Sauce Robart.

French Pye.

Fillet of Veal.

Second Course.

Wild Fowls.

Cardoons.
Scollopt Oyſters.
Tartlets.

Epergne.

Stewed Pippins.
Ragout Mellé.
Artichoke Bottoms.

Hare.

MARCH.

First Course.

Stewed Carp or Tench.

Sheeps Rumps.
Beef Steak Pye.
Veal Collops.

Soup Lorrain.

Fillet of Pork.
Almond Pudding.
Calves Ears.

Chine of Mutton and Stewed Cellery.

Second Course.

A Poulard Larded.

Blancmange.
Ragou'd Sweet-breads.
Crawfiſh.

A Trifle.

Prawns.
Fricaſee of Rabbits.
Stewed Pears.

Tame Pigeons.

APRIL.

APRIL.

First Course.

Crimp Cod and Smelts.

Boiled Chickens. — Cutlets a la Maintenon.

Pigeon Pye. — Spring Soup. — Beef Tremblong.

Lambs Tails a la Bashemel — Tongue.

Loin of Veal.

Second Course.

Ducklings.

Asparagus. — Black Caps.

Roast Sweetbreads. — Jellies and Syllabubs. — Oyster Loaves.

Tansey. — Mushrooms.

Ribs of Lamb.

MAY.

First Course.

Calvert's Salmon broiled.

Rabbits with Onions. — Collared Mutton.

Pigeon Pye raised. — Vermicelli Soup. — Maccaroni Trout.

Ox Palates. — Martelot of Tame Duck.

Chine of Lamb.

Second Course.

Green Goose.

Asparagus. — Cocks Combs.

Gooseberry Tarts. — Epergne. — Custards.

Lamb Cutlets. — Stewed Celery.

Roast Chickens.

JUNE.

JUNE.

First Course.

Turbot.

Chickens.		Harrico.
Lamb Pye.	Green Pea Soup.	Ham.
Veal Cutlets.		Orange Pudding.

Haunch of Veniſon.

Second Course.

Turkey Poults.

Pears.	Apricot Puffs.	Lobſters.
Fricaſee of Lamb.	Fruit.	Roaſted Sweetbreads.
Smelts.	Cherry Tart.	Artichokes.

Roaſted Rabbits.

JULY.

First Course.

Mackarel, &c.

Breaſt of Veal a la Braiſe.		Pulpeton.
Veniſon Paſty.	Herb Soup.	Neck of Veniſon.
Chickens.		Mutton Cutlets.

Boiled Gooſe and
Stewed Red Cabbage.

Second Course.

Roaſt Turkey.

Stewed Peas.		Apricot Tart.
Sweetbreads.	Fruit.	Fricaſee of Rabbits.
Cuſtards.		Blaiz'd Pippins.

Roaſt Pigeons.

AUGUST.

AUGUST.

First Course.

Stewed Soals.

Fillets of Pigeons. Turkey a la Daube.

French Patty. Crawfiſh Soup. Tongue.

Chickens. Rolard of Beef

Palates.

Fillet of Veal.

Second Course.

Roaſt Ducks.

Maccaroni. Fillets of Soals.

Cheeſe Cakes. Jellies. Apple Pye.

Matelot of Eels. Fricaſee of

Sweetbreads.

Leveret.

SEPTEMBER.

First Course.

Diſh of Fiſh.

Chickens. Veal Collops.

Pigeon Pye. Gravy Soup. Almond Tourt.

Harrico of Mutton. Ham.

Roaſt Beef.

Second Course.

Wild Fowls.

Peas. Ragou'd Lobſters.

Sweetbreads. Fruit. Fry'd Piths.

Crawfiſh. Fry'd Artichokes.

Partridges.

OCTOBER.

First Course.

Cod and Oyster Sauce.

Jugged Hare. Small Puddings.
French Patty. Almond Soup. Fillet of Beef larded and roasted.
Chickens. Torrent de Veau.
Tongue and Udder.

Second Course.

Pheasant.

Stewed Pears. Mushrooms.
Roast Lobsters. Jellies. Oyster Loaves.
White Fricasee. Pippins.
Turkey.

NOVEMBER.

First Course.

Dish of Fish.

Veal Cutlets. Ox Palates.
Boiled Turkey and Oyster Sauce. Vermicelli Soup. Leg of Lamb and Spinage.
Beef Collops. Harrico.
Chine of Pork.

Second Course.

Woodcocks.

Sheeps Rumps. Crocan.
Oyster Patty. Fruit. Ragou'd Lobsters
Blancmange. Lambs Ears.
Hare.

DECEMBER.

DECEMBER.

First Course.

Cod's Head.

Chickens. Fricandau of Veal.

Pudding. Stewed Beef. Calves Feet Pye.

Fillet of Pork with ſharp Sauce. Tongue.

Chine of Lamb.

Second Course.

Wild Fowls.

Lambs Fry. Sturgeon.

Gallantine. Jellies. Savory Cake.

Prawns. Muſhrooms.

Partridges.

GRAVIES *and* SAUCES.

CUT ſome carrots, turnips, onions, ſweet herbs, chabbots, ſome cloves, black and clove pepper, let your roots be cut in ſlices, put them in a ſtew-pan with a piece of butter, ſtir them over the fire with a wooden ſpoon for half an hour, let them be brown, put to it two quarts of boiling water, a handful of peaſe, and a few muſhrooms; let it ſtew for one hour, ſtrain it off, and uſe it under roaſts, or in ragoos, and made diſhes.

To make brown Gravy.

Cut three pounds of a leg of veal, and two pounds of lean beef, in thin ſlices, lay it in a ſtew-pan with one carrot, one turnip, one onion, and a bunch of ſweet herbs, ſome whole black and clove pepper, ſet it on the fire to brown, have ready three quarts of boiling water, and when the bottom of the ſtew-pan

is quite brown, (but not burnt) put in your water, and let it ſimmer ſlowly for one hour and a half, then ſtrain it, and keep it for uſe in a cool place.

To make white Gravy.

Put two pounds of a leg of veal into a ſtew-pan, ſet it on the fire to draw for ten minutes, but do not let it brown; add to it two quarts of water or broth, ſome carrots, turnips, one onion, and a bunch of ſweet herbs, ſome whole pepper, mace, and cloves, ſet it on the fire, and let it ſtew for two hours, then ſtrain it, and keep it for uſe in a cool place.

To make Cullis.

Take two pounds of a leg of veal, one pound of ham cut in ſlices, and an old hen, four large onions, two turnips, two carrots, a bunch of ſweet herbs, and a little cellery, ſome black and clove pepper, and mace, and ſet them on the fire to draw; let your ſtew-pan be quite brown, but not burnt, add to it three quarts of boiling water, let it ſtew ſlowly for two hours, thicken it up with two ſpoonfuls of flour, mixed with water, let it ſimmer for five minutes, paſs it through a ſtrainer with a wooden ſpoon, ſet it by in a mug, and keep it for uſe in a cool place.

Sauce for a Green Gooſe.

Pound a handful of green wheat in a mortar, ſqueeze the juice through a ſieve into a ſtew-pan, add a piece of ſugar, and pour to it a quarter of a pint of thick melted butter, make it quite hot, add to it a quarter of a pint of green gooſe berries ſcalded, and ſerve it up in a boat. If you have no wheat, green it with ſpinage juice.

Sauce for roaſted Veniſon or Hare.

Take a little red wine and water, a ſtick of cinnamon, a blade of mace, and a little grated white bread, let it ſtew a little, add a bit of ſugar, and ſerve it up in a boat.

Currant

Currant Jelly Sauce for Veniſon.

Put half a pound of currant jelly in a ſtew-pan, with two tea cups full of red wine, let it boil for five minutes, ſtirring it all the time, pour it into a ſauce-boat, and ſerve it up hot.

Gravy Sauce for Veniſon and Wild Fowl.

Put half a pint of brown gravy into a ſtew-pan, peal five ſhalots, cut them very fine, and put them into the gravy with two ſpoonfuls of vinegar, to give it a ſharp taſte, a little pepper and ſalt, put it into a boat, and ſerve it up hot.

Apple Sauce for a Stubble Gooſe or roaſt Pork.

Pare ſix apples, cut them into ſlices, and put them into a ſauce-pan with ſome water, ſet them on the ſtove to ſtew gently; when they are tender, bruiſe them, add a little butter and ſugar, ſtir them, put them into a ſauce-boat, and ſerve it up hot.

Sauce for a Hare.

Chop two ſpoonfuls of capers very fine, put them into a ſtew-pan with half a pint of brown gravy, a ſpoonful of ſoy or catchup, and a ſmall piece of anchovy, let it ſimmer, add a little Cayen, and thicken it up with butter and flour; when your hare is roaſted, diſh it up with the ſauce under it.

Sauce for roaſted Rabbits.

Take their livers, cut off the gall, and boil them with a little parſley for one quarter of an hour, cut the parſley by itſelf, and the liver by itſelf, mix them together with ſome good melted butter; when your rabbits are roaſted, diſh them up with your ſauce under them.

Sauce for boiled Carp or Tench.

Take half a pint of gravy, and two tea-cups full of red wine, two anchovies waſhed and chopped, two onions ſtuck with cloves, and a bit of horſe-radiſh, let it ſimmer for a quarter of an hour, thicken it up with ſix ounces of butter, and a little flour, put it into a boat, and ſerve it up.

To make Anchovy Sauce.

Waſh two anchovies clean, ſtrip them from the bone, chop them very fine, put them into a ſtew-pan, with a tea-cup full of brown gravy, a quarter of a pound of freſh butter, ſome flour, a little lemon juice, a ſpoonful of ſoy, a bit of horſe-radiſh, ſet it on the fire, and ſtir it all the time till it boils, take out the horſe-radiſh, pour it into a boat, and ſerve it up.

Lobſter Sauce.

Crack the ſhells of a boiled lobſter, take out the meat, and cut it into dice half an inch ſquare, put it into a ſtew-pan; if there is any ſpawn, pound it in a mortar, and put it to it, add ſix ounces of ſweet butter, with a little flour, ſome gravy, a little juice of lemon, one anchovy, and a tea cup full of the liquor in which the fiſh was boiled, a blade of mace, and a little Cayen, boil them one minute, and ſerve them up in a ſauce-boat.

Oyſter Sauce.

Open ſixty oyſters, put them into a ſtew-pan, ſet them on the fire, and boil them for ten minutes, pour the liquor clear from the ſediment into a ſtew-pan, beard and waſh your oyſters clean, and put them to it; add ſix ounces of butter, a little flour, and a little lemon juice, ſet it on the fire, and ſtir it till it boils, pour it into a ſauce-boat, and ſerve it up, or pour it over boiled turkeys or fowls.

Shrimp Sauce.

Pick one gill of ſhrimps, waſh them clean, put them into a ſtew-pan, with one anchovy cut very fine a tea-cup full of gravy, a quarter of a pound of butter, with a little flour, and ſome lemon juice, ſet it on the fire, ſtir it till it boils, put it in a ſauce-boat, and ſerve it up.—Muſſel and cockle ſauce are made the ſame way.

An excellent Fiſh Sauce.

Take two tea-cups full of white veal gravy, add one ſpoonful of capers chopt fine, two ſlices of horſe-radiſh, one onion, two cloves, and a quarter of an anchovy,

anchovy, ſet them on the fire, add a quarter of a pound of butter, and a little flour, let it juſt boil, put it into a ſauce-boat, and ſerve it up.

White Sauce for Salt Fiſh.

Put half a pint of cream into a ſtew-pan, let it boil for ten minutes, throw in a little parſley ſhred fine, and a piece of butter and flour to thicken it, boil it five minutes, ſtirring it all the time; when your ſalt fiſh is boiled, lay it in your diſh, with this ſauce over it, and ſerve it up hot for a firſt courſe.

Egg Sauce for Salt Fiſh.

Boil ſix eggs hard, chop them, put them into half a pound of melted butter, let it juſt boil, put it into a boat, and ſerve it up.

Bread Sauce.

Put the crumbs of a halfpenny roll into a ſauce-pan with ſome water and ſome pepper-corns, one onion cut in ſlices, two ounces of butter, let it boil till the bread is ſoft, beat it up, and add three ſpoonfuls of thick cream to make it white, let it juſt ſimmer, pour it in a boat, and ſerve it up. This is a proper ſauce for roaſt turkey, pheaſant, or partridge.

Cellery Sauce for roaſt Mutton.

Take the white ends of cellery, cut in lengths one inch and a half, let it ſimmer in boiling water for ten minutes, take it out, and put it into a ſtew pan, with half a pint of brown gravy, let it ſtew till tender, add a little pepper and ſalt, put it into your diſh under roaſt mutton or veal.

Cucumber Sauce.

Take ſix large cucumbers, ſplit them down the middle, and take out the ſeeds, cut them in lengths of one inch, and half an inch broad, add two onions cut ſmall, then put a piece of butter into a ſtew-pan; when it is hot, put in your cucumber and onions, fry them for ten minutes, duſt in a little flour, pepper and ſalt to your taſte, add half a pint of brown gravy, let them ſtew till tender, ſkim off the fat, and ſerve them

them up hot in a ſauce boat, or in a diſh under roaſt mutton or veal.

Roe Boat Sauce.

Cut ſix large onions in ſmall dice, then put three ounces of butter in a large ſtew-pan, when it is hot put in your onions, let them fry till they begin to grow brown, then duſt in a little flour, and add half a pint of brown gravy, let them ſtew till tender, and ſkim off the fat; add a tea ſpoonful of made muſtard, and a little pepper and ſalt to your taſte.—This is an excellent ſauce to turkey legs, broiled pigs ears, and neats feet.

To make Egg Sauce proper for roaſted Chickens.

Melt your butter thick and fine, chop two or three hard-boiled eggs fine. put them into a baſon, pour the butter over them, and have good gravy in the diſh.

Cheſnut Sauce.

Roaſt two dozen cheſnuts, peal off the ſkin, put them into a little white gravy, let them ſtew ſlowly on a ſtove for half an hour, then pour in a quarter of a pint of melted butter, add a little ſugar, and ſerve it up hot.

Sorrel Sauce for Turbit or Fricandoe.

Pick two handfuls of garden ſorrel, waſh it clean, boil it for four minutes in water, ſtrain it off, and preſs the water from it, chop it fine, and put it in a ſtew-pan, with a piece of butter, a little flour, two tea-cups full of gravy, and a little pepper and ſalt, ſet it on the fire, and let it ſtew for ten minutes, ſtirring it all the time, pour it into a boat, and ſerve it up with boiled turbit.—This ſauce is proper to put into a diſh under fricandoes.

F I N I S.